

*The Compleat Vineyard:*  
OR,  
An Excellent Way  
FOR THE  
PLANTING  
OF  
VINES,

According to the  
GERMAN and FRENCH manner,  
and long practised in ENGLAND.

WHEREIN

Is set forth the ways, and all the Circumstances necessary for the Planting a Vineyard; with the election of the Soil; the Scituation thereof; the best way for the Planting of the Young Plants; the best time and manner of Proining; the Turning and Translation of the Ground; With other Necessary OBSERVATIONS.

Also, The fashion of *Wine-presses*; the manner of bruising and pressing *Grapes*; and how to advance our *English* Wines.

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*The Third Edition.*

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Enlarged above half by the Author, *W. Hughes.*

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TO THE  
RIGHT HONOURABLE  
*EDWARD,*

Lord Viscount *Conway* and *Kilulta*,

A N D

One of his Majesties most  
Honourable Privy-Coun-  
cil for *Ireland*.

Right Honourable,

**I** Have read that one of the greatest  
Emperours of Christendom accepted  
of a Flower, when it was presented  
to him by one of his meanest Ser-  
vants: In the one is shewed his great

# The Epistle

*Humility in acceptation ; in the other, singular Love and good Will, having nothing of more esteem to present. And so it is with me: what I here offer at your Honours feet, is to shew my good Will, by the powerfulness of which, no Bonds-man is faster chained, than he that is tyed by his own affections ; a Captive of that quality ( by your many obligations ) I now am.*

*The first of this Nature was begun long since, in your Honours House of Ragly ( Mr. Whitby setting the first motion on foot, when I was Servant to the Right Honourable, the Lady Viscountess Dowager, your Mother: ) however it happen'd to come abroad in an unpolished ill shapen dress ; yet the acceptance it found then, and the request of some now, hath prevailed with me, once more to scan it over at vacant hours, to keep my self from sleep, ( as the Crane doth hold the stone in her foot ) and to let it pass  
again*

# Dedictory.

again into publick view. And seeing there doth belong to Persons of Honour, from their Servants, Presents of affection, else it would be a denial of any Grace or Bounty received from them; I thought, at this time, I could do no less then offer it where of most right it doth belong; not that I think it worthy your Honours turning an Eye (to look on it) from those more profound Studies of Divinity, Philosophy, and the Mathematicks, which you are so well acquainted with; nor from your more weighty and publick Concerns: But in hope of your Honours favourable acceptance, which will be a sufficient support against any malevolent Aspect whatsoever. The little Cock-boat being safest in the main Ocean, when it is hoised into a tall Ship; and so may I be free from Storms by your Honours shelter, or else I know not where to Anchor: However, I know things of this nature are but as a Lottery, and there-

## The Epistle, &c.

fore amongst the rest I cast in mine. I now only crave pardon for my Presumption and Prolixity ; praying for the increase of your Lordship's Honour, and all other things necessary, I remain.

Your Honours obliged,

and most obedient Servant,

at your Command,

Will. Hughes.

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To

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TO THE  
READER.

*Courteous Reader,*

**I**T is the Saying of the Philosophers, that those things are most principally to be taught and maintained, which in the Common-wealth are most profitable and necessary: According to which Opinion, if we consider how profitable many Acts of Husbandry have been to the Common-wealth, I think it necessary that this of Vines should be made publick: For as *Seneca, Cato, Varro, Columella, &c.* do affirm, the planting of Vine-yards hath been more gainful than any other Act of Husbandry whatsoever.

And it being manifest by *Mr. Hollinshed, Camden, &c.* that there have been plenty of Vine-yards in *England* heretofore; and it is very well known to many, that there are now in *Kent*, and other places of this  
A 4 Nation,

## To the Reader.

Nation, such Vine-yards and Wall-Vines as produce great store of excellent good Wine.

For which reason, I think it not impertinent to set down, as plain and orderly as I can, a way how we may of our *English* Grapes purchase a very good Wine; And the rather, for that I find the same to be possible by my own experience; and also consentaneous to Reason, by that inevitable Argument set down by Mr. *Barnaby Googe*, in his Book of Husbandry, and by his Argument which he draweth from the same Latitude of the Pole wherein we are, and under which there be found beyond the Seas most fruitful Vine-yards, and which do yeild both good and pleasant Wines; as about *Backrach*, *Colin*, *Andernach*, and divers other places in *Germany*, which have, as he affirmeth, (and also others) the same Latitude and Disposition of the Heavens that we have; whereby is sufficiently confuted that common received Opinion against our Climate, that it is not hot enough for that Plant: Nay, he proveth farther, that the wideness to the *South*, is not altogether the cause of Good Wines, as appeareth, in that you have about *Orleanee* great

## To the Reader.

great store of good and excellent Wine; whereas, if you go to *Bruges*, two days journey farther to the *South*, you shall find a Wine not worth the drinking: the like is proved between *Paris* and *Barlidue*, and divers other places.

For these and many other reasons, I have just cause to complain of the ignorance of our People in this kind, who do most unjustly lay their wrongful accusations upon the Soil, which truly may be removed on themselves; for whereas in Pasture or Arable Ground, they never look for any great increase without all the due and necessary circumstances of Husbandry be performed to the same; yet in Vines only they expect a plentiful Harvest, or else they condemn the Soil, although they bestow no other manuring, proyming, or ordering of them, but only cut or proin them in the twelve days, and that very carelessly, and without due regard respectively had as ought to be.

Furthermore, I am very well assured that Plants by continuance of time and good ordering once made familiar with our Soil and Climate, are prosperous, and yeild great store of Fruit.

## To the Reader.

The first part of this little Book being the *German* way, I have in this second Edition placed first of all by it self, as being the best, and in mine opinion claiming the precedency, because the most part of it is altogether unknown to this Nation; for I never saw any the least mention of it in any *English* Book, except in the first Edition.

This Method in planting was used by that experienced Gardener *M. K.* deceased; who for the space of twenty years, practised the same in his own Country, *Germany*; and about the year 1632. he came over into *England*, and practised the same here for about the space of twenty six years; that is to say, till the year 1658; from whose own mouth I turned it out of *Hightch* into English; my self having the last six years of his time been an Observer of his Proceedings and Operations of that kind.

And since that time, having been in many parts of *England*, as also in other places elsewhere; I have in the second part of this ensuing Discourse, according to my own Observations and Experience, set down the best and most rational way of  
planting



## To the Reader.

planting Vines, I ever yet did see practised, either by the *French* or *English*: so that whosoever delighteth in the same as I have done, may use which way pleaseth him best, or that he finds most prosperous and agreeable to Reason.

So then, this ensuing Discourse being well understood, is all that is necessary for the planting and bringing up either of a Vine-yard or Wall-vines, and the producing store of Grapes, of which may be made good *English* Wine, which is most agreeable to our Constitutions, as may be proved: And I do heartily wish, that some, indued with more volubility of Tongue, and sagacity of Wit than my self, and having more time to study than I have, (who as the Dogs in *Nilus* can take but now and then a snap) would take the pains to give a Description of the Vertues of *English* Wines; that all those, who by their Industry have obtained this Nectar, may know the most proper use of the same, and by what reason it doth most correspond with our Natures.

Thus

*To the Reader:*

Thus Reader I desire thee to excuse the rudeness of the Language, and the several Faults thou meetest with; and however, accept of my good Will, who have not written *ad ostentationem*: if either it please or profit thee, I have my desire.

*Will. Hughes.*

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THE

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# THE Compleat Vine-Yard.

## CHAP. I.

**I**N viewing the many Trees and Plants of the Garden, I have more seriously cast my Eye on that excellent Tree the Vine; especially for the propagation thereof, which by good right challengeth the Sovereignty; it being a Tree of the Sun, or as a Learned Writer calls <sup>Dr. White.</sup> it, a Plant of Life; who saith (treating of the Juyce of the Grape) that it differeth from the Tree of Life in Paradise, but *Magis & Minus*, and that they so much respond in Nature, as that they augment radical heat, which is the way to extend Life. <sup>Of the excellency of the Vine.</sup>

Yet although it be called a Plant of Life,  
B mistake

*Of the life  
of Vegeta-  
bles.*

mistake me not: to speak rigorously, I cannot allow Plants or Vegetables of any kind to have life; they are not *se moventia*, they have not a principle of motion in them, but onely a vegetative spirit or life; and it is the operation of outward Agents upon them, as the Earth, Water, Air, Sun, &c. which setteth the motion on Foot, by which they increas and grow; and so nearly imitate the motions of Life in Animals, whose beginning is from within.

*Of the Tree  
of Life in  
Paradise.*

What the Tree of Life in Paradise was, or the Fruit thereof, we know not; some say an Apple, some are of an opinion it was a *Plantan*, or *Bonano*; who think so (I suppose) from the largeness of the leaves these Trees bear; some of which leaves are four foot long, and two Foot or eighteen inches at the least broad; as in the *Indies* (where they plentifully grow) I have often measured: and they are now called by many, *Adams Apple-trees*.

*Of the for-  
bidden  
fruit.*

Some there are who think that the forbidden Fruit was a Figg; some think that it was that sort of Fruit, which we commonly call Apple; but of what sort, is uncertain:



certain : others think it was some more delicious Fruit. Let it be what it will, it is not what we intend to treat of but it sufficeth us to know that there is no Plant used in Husbandry more fruitful and more commodious then the Vine; not only for the beautifulnes and goodliness of the Fruit, but also for the easiness it hath in growing, whereby it refuseth not almost any kind of Country in the World, except such as are extreamely scorched with the burning heat of the Sun ; as for instance, in the *Indies*, I do not remember that ever I did see any grow within the extent of several degrees, either on this side, or beyond the Line or Tropick : nor do they prosper where it is extreamely cold, and that cold continuing great part of the year, as in most Countries that lye far to the *North* ; but in all moderate Climates and Countries, the Vine prospereth very well, in the plain and Champion ground, and also on the Mountain and Hilly ground ; likewise, it prospereth well in some strong ground, and so it doth in the mellow ground also ; and oftentimes in the lean ground,

*Extream  
heat, or ex-  
tream Cold  
hurtful to  
the Vine.*

*In what  
ground the  
Vine will  
prosper.*

as in the fat and foggy ; and in the dry it prospereth much better than in the moist ; yea, and in many places in rocky and gravelly Ground it groweth abundantly and most plentifully. However, in this our Country, by reason the Sun hath not altogether such a powerful Influence as to produce rich Wine, we are more choice in the election of our Soil, and the scituation of our ground for this purpose of planting of Vines, which shall be our subsequent Discourse in the next Chapter.

---

## C H A P. II.

I. **F**irst then for a Vine-yard, let us consider the scituation of our Ground ; and if we intend to be curious therein, it ought to be on the side of a Hill, lying shelving towards the *South* or *South-East* part.

*How to chuse  
ground for a  
Vine-yard.*

2. Secondly, almost any sort of Ground, (so lying) provided it be not very cold or wet, spungy or springing ground, (I mean such wherein Springs do arise) may be made choice for the purpose.

*Springy  
ground not  
good for the  
Vine.*

Thirdly,

Thirdly, having thus made choice of ground, you ought to fence it towards the *North-west* and *North-east-side*, with a Pale close-joynted, or a Bank, or Ditch, or more properly a Brick-wall, or such-like Fence, to keep off, as much as may be, the cold Winds that may be hurtful thereto.

*Of the fencing a Vineyard.*

Fourthly, you ought to clear this place of Bushes, Stones, Rubbish, or what else is likely to be offensive or troublesome.

Fifthly, it must be laid level or even, either by bringing in of Earth, or else by abating one place to raise another; so that it may lye sloaping down almost as the flat side of a House.

*How a Vineyard should be laid before it be planted.*

Sixthly, it must be digg'd deep to raise good store of Mould; and all the Turf being shook or shaken up, and laid together, so that, if possible, it may be burnt on the place, which will be much advantagious for the said ground: but in case it be such kind of Land that cannot well be used in this manner, let the top of the Turf (if any be) be pared off thin, and carried away, and after dung this ground

*What dung  
is good for a  
Vine-yard.*

very well with good rotten dung, as of Ox, or Cow-dung, or Hoggs-dung ; or for Sandy ground Sheeps-dung is very good ; and if your ground be more cold, Pigeons dung is excellent for the same: and other sorts of dung may be used, as shall be thought good, and as experience will best instruct.

7. Seventhly, being well dung'd, as is said, you must digg a good depth to turn in the dung ; which for this purpose, the best time is about *October, November, or December,* that it may lye all, or most part of the Winter, that so the Turf (if any be) and the Dung may rot together, and become more gentle and mellow ; that when the Spring draweth nigh, you may lay on it a little more good Dung, or rank Earth, or Mould, in case you think your ground not rank enough before, and then dig it again ; after all which, some do, to make it more fine, screen or sift this Mould all over ; which in mine opinion is needless, unless the Earth be very full of Stones, or the like.

Now having thus prepared our Ground,  
and

and put it in a convenient posture to be planted, let me take leave to hint a little at several Opinions concerning the same operation, befor I deliver my own intended conception thereof.

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## C H A P. III.

**M**Any I find of an opinion that Vine-plants, being brought hither from other Countries, will not prosper : but experience teacheth , that Plants of several sorts (especially from *Germany*) being brought over, and made familiar with our Climate, they will prosper very well in most sorts of ground.

*Of Plants  
from be-  
yond Seas.*

Again, some say that the best and most prosperous way to have Plants from other Countries, is, to bring such as have taken some root in their Native Soil; placing them in the same Earth they grewed in, to keep them moist till they come here: but this is not the way as we used, as will here in the consequent tractation appear.

*How to  
bring Vine-  
plants from  
other Coun-  
tries.*

Vines are also very diversly dressed according to the fashion of each Country where they grow ; for they are dressed otherwise in *Spain* than in *Italy*, neither do they dress them so in *France* as in *Germany*; but

*Of the several fashions of dressing of Vines.*

every Country using their several manner, as is best known to them : and also in many parts of each Country they differ much in these kind of operations; not unlike to the Husbandmen here in *England*, which in several Countries' may be seen several ways used much different one from the other ; yea, in two Parishes in some places, next adjoyning the one to the other, they use almost quite contrary wayes in ordering their Land, and yet both using that way they find best, and by long experience to profit most. And so it fareth with those Husbanmen which plant Vine-yards, they use the way most practised, or that is best known to them, or that they think is most consentaneous to reason, and agreeable to the place they live in.

*The several ways of supporting of Vines.*

There are likewise different ways of supporting of Vines, according to *Pliny* and *Columella* ; for ( say they ) the Vine may be sup-

supported five several ways. 1. It may be suffered to run upon the ground without either stay or prop. 2. It may be supported by any Arbour serving to sit under. 3. By a House or Wall-side, being nailed thereto. 4. And most properly, in a Vineyard, they have one prop set for them to climb up by. 5. They are supported by two or four props, or by a frame made for that purpose.

Furthermore, these Husbandmen are most of them of an opinion, that there is a peculiar choice to be used in supporters for Vines, of what kind of Wood they ought to be; and with reason too: for there being a Sympathy and Antipathy in Plants, they observe that the Nut-tree, Bay tree, &c. are hurtful to the Vine; but they advise to make use of the Elm, Willow, Ash, Poplar, Fig, Olive, &c. by reason of their homogeneity with the Vine.

*What Tree good, and what hurtful to the Vine.*

Besides this, there is variety used in the height of the Body or Trunk of the Vine-yard-Vines, according to experience, and several opinions; for some cut away all

*Of the height of the Vine-yard Vine.*

to only one stock, and that also they cut within two joynts of the Ground; some let them grow to five, six or seven Foot high; some let two or three grow up at one place, according as the Ground will bear; others cut them at proining time close to the Ground, having left the Summer before a young one, for to supply the room of that old one you cut away for the year following, as I shall hereafter more largely declare.

*Difference  
in cutting  
out of  
Plants.*

There is also much difference used among Planters and Vine-dressers, in the cutting out of Plants, and the manner afterwards of placing them in the Ground; but in this I only intend to set down that manner of operation, which I have seen most used, and that to me seems to be most easie and rational.

There is also great difference, and variety of Opinions concerning the digging and dunging a Vine-yard; some say it is best to dig, or at least to hollow a little the Earth about the Vine every month, and so to mould and dung them often.

Others



Others say, (which seems most reasonable to me, according to our practice) that it is sufficient to dig and dung them but three times a year, and that too, between the tenth of *October*, and the tenth of *March*, but I shall speak more of this in the proper Months.

*Of the  
dun-  
ging a  
Vine-yard.*

As for weeding a Vine-yard, it is necessary at any or all times when there is Weeds in it, either to pull them up by the roots, as some do, which is the best way, or at least to cut them with a Hoove, or Hone as some call it, or such like thing, fit for that purpose.

*Of Weeding  
a Vine-yard.*

I find that in some Countries they are so curious in time of gathering their Grapes, as to observe in what Sign or Degree the Moon is in, to chuse, if it be possible (as they suppose) the best time, which (say they) is the Moon being in *Cancer*, *Leo*, *Scorpio*, and *Capricorn*; but these are niceties not worth the taking notice of; only the best time to gather is, when we have them most ripe.

*The best  
time to ga-  
ther Grapes.*

In

In former time there were some (and as I hear are now) who held that the grafting of Vines was a good way: whether it were a usual practice, or onely a quaint experiment to try conclusions, I know

*Of the grafting of Vines.* not; but the best time (say they) for this operation is in warm weather,

when the winter is past, and when the Bud and Rind is naturally moved, and it safe from cold, the which might annoy both the Stock and Graff; for which purpose you must chuse a warm day, and no wind, or as little as may

*The time good to graft Vines.*

be, should be stirring; the Graff must be round and sound, not full of Pith, but of Buds, and of thick Joynts; the tenant thereof must not exceed 3 inches, and small and even cut; and for conclusion, the Stock and Cleft must be well closed in with Clay and Moss, or some other such way which you shall find most convenient.

*Of the seed of Grapes.*

It is true that Grapes, or the seed of Grapes, do and will produce Vines; but (in a long time and) when they are grown up, neither are they so fruitful as otherwise planted; as one thus ingeniously writeth.

It

*It is receiv'd that seed of Grapes being sown,  
 Bring forth degenerate Clusters, or else none:  
 But Stocks being grafted, prove a fruitful  
 Vine,  
 Whose pleasing Berries yield a generous  
 Wine.*

*Mr. Qua.*

Thus much concerning opinions, which if we should draw out at length, and particularly extend each to its utmost limits, it would be too long for this intended brevity, and I think to no purpose.

Seeing then we have prepared our Ground, the next thing in order to be discoursed of is, how to have fit Plants, and then how they ought to be planted in the Vine-yard, or elsewhere: which will be hinted at in the next Chapter, where I intend to begin at *January*, as being the first month, and proceed to *December*, setting down every Month's Observations in order, as they are.

CHAP.

## C H A P. IV.

*Observations in January.*

*Whether the  
Vine were  
known before  
the Flood.*

**W**HETHER the Vine were known, or at least in request before the Flood, I certainly know not; but in all likelihood it was; I have great reason to think so, when I consider that the first Planter of it after the Deluge, according to the general opinion, or that I read of, was *Noah*; who (we find) made it his first act of Husbandry, after the Flood, to plant a Vineyard, before any other Fruit or Grain; which makes me think the excellency of the Vine was well known to him by the space of almost six hundred years. *Observations*; and that by his own long experience, he found the Juyce of the Grape to be a good Cordial, as we have great reason to conjecture, when we find his Life extended twenty years beyond the life of *Adam*, so long after *Adams* time, notwithstanding the daily decay of Nature by a revolution, or continual motion; which  
without

*The Juyce of  
the Grape a  
good Cordi-  
al.*

without the taste of this cordial Liquor, I know not how it came to pass that Life was so extended; but doubtless these Considerations were sufficient motives and invitations for *Noah* to plant his Vine-yard.

### *Of Planting.*

Now let us proceed to what we further intend, and suppose that we have in this Month some Plants more or less sent us from *France, Germany*, or any other place, either newly cut from the Vine, or having already taken Root, or provided we have here English Plants of our own store, that we have a mind, as some others do, in this Month to plant them in this Vine-yard; let your ground be marked out in this order; that is to say, in rows a yard square every way from Plant to Plant, having ready some good rank Mould or Earth of Meddow, or good Pasture-ground, or such-like Earth, sifted, or otherwise clear'd from Stones, to put to the roots of your Vines, when you have made the holes, and set them in, and if your Plants be such

*Of planting  
young plants.*

*How to set  
out your  
Ground to  
be planted.*

as

as have already taken root, cut away all except three or four of the most principal roots, and so plant them about half a Foot deep, or more, sloping, the tops of the Vine pointing up the Hill, leaving onely about a hand-breath of the top of the Plant above the Earth; and then being so placed, let the Mould be closed close about them.

*How the  
root of young  
plants ought  
to be left.*

*The name of the Vine.*

The Vine is called in Latin *Vitis vinifera* & *sativa* or *culta*; the Wild-Vine is called in Latin *Vitis Sylvestris*, *Vitis à Vino*; but there is another sort of Vine called *Vitis Sylvestris*, or *Clematis urens* & *amara dulcis*, or *Labrusca*; onely for distinction sake.

The Grapes themselves, when they are dryed in the Sun, are called in Latin *Uvæ passæ* & *passule solis*, Raisins: the Kernels of the Grapes are called *Acivi*. Thus Mr. Perkinson.

But in France and Germany, the Vine-Gardners have names in their own proper Tongues, to distinguish every sort of Grape; which will be to no purpose here to mention,

on, neither have we very great variety that prosper well; however, the best, and such as we ought to chuse our Plants of, are the white Muscadine, both the lesser and the greater; which are very delightful Fruit, pleasant in taste: and also the red Muscadine Vine, whose Fruit is of two sorts, some less, others greater; of these I advise to chuse your Plants: there is also another white and red sort of Grapes; this is big Berries, and are fitly planted for variety, but these are commonly more harsh in taste than the other: we have here likewise the Raisen Grape, whose Bunches and Berries are usually very large, of a redish colour; but these seldom come to any great maturity. Here is the *Frantinick* Vine, whose Fruit is very pleasant; and also the *Parfly*-Grape, more for shew and rarity than profit: As for the *Renish-wine-Vine*, which we have frequently growing here, the Fruit thereof sometimes come to good maturity, especially in hot and dry Summers, as all others do. And these are the sorts of Vines most vulgarly known to us, of which we may gather our Plants. And thus much

By what  
names we  
usually di-  
stinguish our  
Grapes here

Of what Vines  
to gather your  
Plants.

of

of the name of the Vine, and the Grapes themselves, the Juice whereof we will mention in its more proper place.

### *Of Proining.*

*Of Proining.* In *Germany* (and as we have used here) they Proin not their Vines the first year after they are planted, unless they are very thriving forward Plants; but onely break off some of the smaller Branches, leaving the principal suits, and so let them remain till the second year.

*Of the best time to proin in.* The first quarter of the Moon, and the last, they approve to be the best time to proin the Vines.

You may proin your Vines in this month (here) provided you have good and seasonable weather; especially towards the latter part of this same month; I mean not much cold Winds and nipping

*When to proin your Vines.*

Frosts: yet it is more certain, as experience hath taught, to stay till the beginning of the next month, and then proin them, as I shall there instruct: the reason rendred is this, that it is observed, that the earlier in the year a Vine is proined, as in *December* or *January*,



*January*, the earlier in the Spring they begin to bud; after which, sometimes comes cold Winds and Frosts, and nips this tender bud, by which the Fruit may be spoiled.

In this month you may lay open the Roots of your Vines that have born Fruit, by digging away the Mould from them; yet you ought not to dig it away so close or deep as to loosen the principal Root: then they having lain open to air for a certain space, and you in the *interim* having cut away the small superfluous Roots and Suckers, that are apt to weaken the principal Stock, by drawing nourishment from it; mingle the Earth with some good rotten dung, and lay it orderly to them again: Pigeons dung, or Hens dung is very good: but these sorts of dung must not be laid very close to the principal Stock, nor but shallow in the Earth, that the Rain may as it were soak it in by degrees. And indeed, this is the best way for almost any sort of good dung to be laid.

*When to lay open the Roots of Vines.*

*Not good to loosen the Root by digging too much.*

*When to cut away Suckers.*

*What sorts of dung good, and how to lay them.*

The

*To make a  
decaying  
Vine to  
bring forth.*

The Bloud of an Horse, Ox, or any other creature mingled with Pigeons-dung, and a little Lime, is excellent to lay to the principal Root of a Vine; for, some say, it will make a decaying Vine to bring forth Fruit and Blossoms afresh.

*To hasten  
the ripening  
of the Grape.*

The Bloud of Beasts tempered with Lime (for without Lime the Bloud ingendereth great store of Worms) is very good to be laid to the Roots of Vines, both to make them bear, and to hasten the ripening of the Fruit: to make them bear, apply it in *February* or *March*; but to hasten the ripening of the Grapes, apply it in *July* or *August*.

In some Ground, Urine sometimes put to the Root of the Tree, doth abundantly advantage, and cause them to fructifie by its saline quality.

Also Lime and good Dung mixed together, being spread over the whole surface of the Vine-yard, and so let remain for a time, and then turned in, doth very much improve the same. This is the best way of Stercorizing some kind of Ground.

## C H A P. V.

## February's Observations.

**I**N traveling in many places of this Nation, I have observed the decay and ruine of many very fine Vines, by reason the owners thereof, or at least their Servants, have wanted skill in any orderly manner to proin the same; which if they had but had, their Vines might have lasted many years more to good use and purpose. To supply all such as want Knowledge therein, I shall indeavour to be as plain as I can, in directing them how to proin their Vines, of what kind soever they be.

*Of the decay  
of Vines for  
want of  
knowledge  
herein.*

*Of the proining of Vines.*

The surest or safest way, as is before hinted, is, not to proin your Vines till this month; for then the Spring draweth nigh, and the cold Winds and black Frosts are almost past, which otherwise might nip the Bud and spoyl the Fruit.

*Of proining:  
when the  
best time.*

The

The second year, I mean when the Vine hath been two years planted, you may cut or proin them : yet I advise not to cut out any Plants for increase from these tender Stocks, but only take off the smaller Branches, letting the most principal remain.

In this second year, you must expect but a small harvest or increase ; yet possibly there may be some Grapes this year, as it sometimes happeneth.

*Cautions in proining.* The third year, (and so forwards) warily proin your Vines, leaving the choicest Branches, and them that stand most convenient to be left. In this third year sometimes there happens a plentiful Harvest, and great store of Grapes : Now from this year you may at Proining-time cut out Plants for increase.

*Cautions in Proining.*

First then, some think it convenient to chuse such a time, if it may be, to proin in, when the Wind is *South* or *South-west* ; for then it is often moderately warm.

Furthermore, let the sloop or slope place where you cut off your Branches, be left as much as you can towards the *South* : and the reason

reason in this is, because the Vine being a tender porous Plant, the subtle *Northern cold Atoms* do penetrate so much after cutting before the Pores are closed again, that it is often great injury to the Tree; insomuch, that in *Germany* they do sometimes cover the ends of those chiefest Branches, newly cut, with a clinging paste made for that purpose, to defend them from the injury of the cold.

*Cold hurtful to the Vine.*

Cut not the little short sprouts that spring forth at every knot or joynt too nigh; but about a straws breadth from the Branch or Bough whereon they grow.

And in cutting of the great Sprigs (I mean the longest shoots or Branches, that proceed from the principal Stocks) observe to cut them at least a hand-breadth above the knot or joynt, next below the place where they ought to be cut, that is to say, between the two joynts.

*What Branches to leave, and what to cut in proining.*

Note also further, that in this time of Proining, you observe to cut off some old Branches, that you see begin to decay (especially Wall-Vines) somewhat nigh to the Master-stock or Tree; and let a young Branch grow up in the room thereof.

*When to cut off old Branches.*

Let

*How fast  
Vines ought  
to increase  
in length.*

Let not your Vines increase much in height in one year, but onely a joynt or two at the most in length for the top Branches, especially in a Vine-yard, is enough; for if you let them increase much in a year, the Tree will want vigor sufficient to produce any store of Fruit.

But in case you see any want or insterstices, (especially in Wall-vines) you may let two or three Branches grow up from one stock, or root, to supply that defect: yet, as I before warned you, let them not increase too fast in length, but every year letting them grow up a little more, as the Body of the Tree increaseth in bulk, till it be of a sufficient height.

Neither leave very many Branches on the Body of the Tree; for if you do, unless your ground be very well manur'd, they will not bring forth as they ought; but in case they do bring forth, those many Branches or Boughs will so debilitate the Vine, that the Branches will scarce come to perfection; but sometimes half of the Berries of each Bunch will prove small, and never come to maturity.

*Not good to  
leave too ma-  
ny Branches  
on a Vine.*

*In Proining, how to chuse and cut out your young Plants.*

Whenever you proin your Vines, chuse here and there a Plant, as they will be best spared, after this manner: that is to say, cut off the top of your Plant (the Plant being all, except the but-end, of the last years growth) at the least an hand-breadth above the second joynt from the old stock or bough from whence it grows. I mean, the Plant being chosen of the last years growth, must be cut out about a Cubit, or about a foot and half, or two foot at the most in length; onely the but-end of the plant must be cut off in the old stock, which was of the year afore-going, and is now two years old, as may easily be distinguished. Now suppose these to be Plants newly cut out for increase, as you see in *Figure 1.*

By which you may perceive, that the upper end of the Plant is cut between the two joynts in the youngest part, and near to the joynt in the old.

C

This

This is the best way of cutting out young Plants ; for being so cut, they will take root the sooner, stronger, and prosper the better, and also bring forth Fruit the sooner.

*The usual  
bigness of  
young plants.*

The bigness of these Plants ought to be towards the lower end, or nigh to the old stock, two inches about, or of the bigness of an indifferent siz'd fore-part of a little finger.

And then having gathered so many Plants as you think you shall have occasion to use, lay the butt-ends in the earth, or mould, in any convenient place in your Garden or Vine-yard, to keep them moist, and so let them lye till the next Month, and then order them as I shall there instruct you.

And provided your Ground want improving, and that it be out of heart, as the Husband-man termeth it, or doth now begin to fail of its wonted Crops, as in other kind of Husbandry is perceived ; you may (in case of neglect before) lay some good Earth to the uppermost roots of your Vines, as in the precedent Month I have instructed.



## C H A P. VI.

*Observations in March.*

**I**N case of necessity, by reason of some great neglect of Tenants, or your own moving from place to place, as by reason of Quarter-day in this month, it often happeneth that the Vines are not yet proined, especially Wall-Vines: If it so happen, you may in this month, before the tenth day, adventure to proin them, much rather, and commonly with less injury to the Vine, than to let it so remain till the next year; although it do somewhat bleed, or gleet; which you may remedy by applying such astringent things to the Wound, or cut place that gleeteth, as I shall set down in December, or in the latter end thereof.

*Of proining.**Of the bleeding or gleet-  
ing of Vines.*

*How to prepare and order your Plants which you cut out at Proining-time for increase to furnish your Vine-yard.*

The Plants which according to instructions

tions before, being provided, and which I advised you to put into the Earth, only to keep moist; you may order in this manner.

*How to cut your Plants to make up in bundles.* First, cut all the but-ends in the Joynt or Knot, as it were in the middle of the Joynt, between the new and old part; I mean that of one years growth, which is to be the Plant; and that of two years growth, which I before instructed to leave at the time of cutting, on the lower end: yet cut it so in the said Joynt, that you leave a very little of the old part on the end of the Plant, and so the Plant will prosper the better.

Thus the ends in the oldest part being cut smooth, and the tops remaining as they were at first cut in the middle between two Joynts, lay all the but-ends of all your Plants to the number of forty or fifty, if you have so many, together, even in a bundle, or if you have more, in more bundles; and the tops of the Plants remaining some longer, and some shorter, for they cannot be expected to fall out even, for that some Plants are longer between Joynt and Joynt then others are: I say, your  
your

*Of making up your Plants in bundles to plant in May or June.*

your Plants being thus laid, tye them in a bundle, or if you have many, in bundles, binding them with two Withs, Twiggs, or Bark of Tree, or any such like convenient thing (fit for that purpose) reasonably hard.

Now having thus handsomly tyed up all your Plants as is directed, dig a hole in the Earth, in some convenient warm-place in your Garden or Vine-yard, under some Brick-wall, Pale, or House-side, where the Sun hath most powerful influence: This hole must be made a little deeper than the length of the Plants; and then put those fore-specified bundles of Plants thus tied into the hole (or if you have more then one bundle, which is the best way, into several holes) the tops downwards; and then fill up the hole with good Earth round about them, till you have filled it within a hand-breadth of the top of the Buts, the But-ends remaining upwards: then take some Field-moss, and lay over and about the But-ends; and then the hole being filled even with the top of the bundle, lay some Sand and Earth mingled together upon the Moss,

*Of the making the holes for the bundles of Plants, and how to order them.*

all over the ends, about a fingers length in thickness; but let not the Moss neither be laid on very thick: and being thus done, let them there so remain till *May* or *June*: and as for the fit time to take them up, observe what is said in those months.

Now after this operation is performed, if in the *interim* the Season fall out to be very hot and dry, so that you think these your Plants may possibly want moisture; then water them a

little with Pond-water, not Pump or Spring-water, for that is not so good; pouring the water on leisurely, in the same manner as it usually distills by filtration, that so the Earth may imbibe it by little and little, onely to keep it moist: And this is the best way of watering any Flowers; for in pouring on much water at a time, doth much hurt to Vines, and also to any choice Flowers or Trees.

Now your young Plants are with good reason first thus planted, if we do but consider, 1. That the Moss having imbibed the moisture, doth there continue it a certain space, as it were in a Sponge. 2. The lu-  
minous

mainous rays of the Sun moderately warming the same moisture, the Sand and Earth detaining these reflections or irradiations, must by that heat and moisture of necessity cause a powerful increase, and springing forth; by which means, at the time of your taking them up, you shall find a root (although young and tender) ready grown, of which you must be very careful, (because they are apt to be broken) that you spoil them not. But of this I shall farther admonish you by and by.

*The reason  
why your  
young plants  
are first  
planted in  
bundles.*

*How to replant or remove those Plants, or young Vines, that have been planted in a Nursery, or else-where, a year, or two years, or more.*

Suppose now you have some young Vines or Plants, that have been before planted in a Nursery, or any other place, and have there remained a year, or two, or three years, which now you would willingly replant, or remove them into some other more convenient place, as a Vine-yard,

*How to re-  
plant your  
young plants*

or under some Wall-side, or the like; you may in this month very fitly do it, and that with less danger then in the fore-going Months, by reason that much of the extreme cold is now past.

And provided that you are to remove these young Vines into a Vine-yard, we will conclude that your Ground is already laid in a fitting posture, as it ought to be; and in such good order, as is before shewn you :

And that you have made all your Plants ready ; I mean, taken them up,

*Of taking up  
your Plants.*

*Of marking  
out the  
Ground for  
Plants, and  
making the  
holes.*

and cut off as much of the top, as is required to bring them to the length of two Foot, or less; and that you have cut away all but two or three of the principal Roots. This being done, let us then mark out our Ground, where each Plant is to be set, a yard square each from other; and then the holes being made accordingly, as is before directed, set in each of these places a Plant half a foot deep or more, long-ways sloping, the tops pointing up the Hill; and having some good Earth, or Earth and Dung mingled together, (the Plant being set in) fill up the hole with the same, closing.

fling it a little to the Root and Stem, and leaving only a hand-bredth, or two at the most forth above Ground.

*How to  
place your  
plants in the  
Ground.*

The last Quarter, and the first of the Moon, is the best time to remove such Plants, provided the weather be good and seasonable.

*The best  
time of the  
Moon to re-  
move  
Plants.*

Now to give my reason why I think this a convenient distance for the Planting of Vine-yard-Vines, is,

*The reason  
why Plants  
are set at  
such a di-  
stance.*

First, because you have a convenient space for passage between them, to mould and also dung them when occasion is.

Secondly, to hoe or weed them as need requireth.

Thirdly, to proin them in due season.

Fourthly, to set the Props.

Fifthly, to tye them up to the Props, as is necessary.

Sixthly, to break off the superfluous Leaves and Branches.

Seventhly, to gather the Grapes when they are ripe; and such other conveniences as are required.

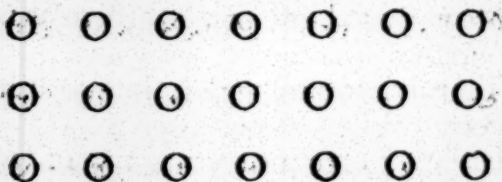
And now, lest any should mistake my

meaning in what I have before set down, I will endeavour to make it more plain by an example or two.

*Example.*

If you have a piece of Ground prepared, and in such a form and posture as is before set down, and that you have a desire to have it planted after the *German* manner, (which is this that we here declare, and I think inferiour to none) you may suppose these to be rows; and at each of these Cyphers or Marks should be set a Plant, squarely, a yard distance from each other.

*An example  
of the Ger-  
man way of  
planting.*



And being set at this reasonable distance, besides the convenient passage along the rows, and down between them, they do not so much incumber the Ground, and impoverish the same, as if they were set thicker  
or



or closer one to another ; neither do they shade each other so much, but that the Sun hath a powerful influence upon them, as well as the Air a free passage, to advantage and forward the ripening of the Grapes. See *Figure 2.*

They are planted a yard or more distance from each other both ways, as often you may see *Of the rows of the Vineyard-Vines.*  
Cherry-trees planted in a Cherry-Orchard.

## C H A P. VII.

*Aprils Observations.*

**I**F for want of leisure, or by reason of any other neglect, you have not done what was directed to be done in the precedent Month ; in such a case of necessity, in the beginning of this month you may *Of planting.*  
Plant, and perform all such operations as are there specified, except Proining, which cannot now be done, by reason the Sap or Vegetative Spirit moves so impetuously and fluently, that the *Of the Sap, being lost, is the decay of the Vine.*  
Vine being wounded, its sap or moisture would soon run out to its

utter

utter ruine and decay; as the Blood in Animals, wherein the Spirit, which is the Life, consists, being once lost, is the utter loss of the Creature : so is there in the Vine

*of the vegetative Spirit.*

a vegetative spirit, which if it withdraw it self from any part or Branch, by reason of any accident, or natural obstruction, so that it become mortified, it presently remains as if it were not of the Tree, (al-

*of the active parts.*

though its parts still touch the next Branch to it) and falls off from the same, as no more belonging thereto.

And this is not at all strange, if we further consider and observe in Man the natural Union of parts; that things at the greatest distance, (as a learned Writer saith)

*with.*

*of the Union of parts.*

*of the immediate active spirit in man.*

may be united by one Spirit of Life actuating them both; and that the formal reason of the Union that is made between the parts of our Body, consists not in their continuity and touching of each other, but in the animation of them by one and the same Spirit, which tyes them all together. For you see the Toes have an Union

with:

with the Head, ( though at a distance ) not  
 onely by the intervening of many parts  
 that reach from the Toes unto the Head,  
 but by the Spirit that is present in the far-  
 thest member, and gives the Head as speed-  
 dy notice of what is done in the remotest  
 part, as if it were the next door to the Brain:  
 and this it doth without the assistance of the  
 neighbouring parts that should whisper the  
 the grief of the Toes from one to the other,  
 till the Head hear; but without the least  
 trouble to any of them, which do not feel  
 their pain.

If you should suppose therefore our Bo-  
 dies to be as tall almost as can be imagined;  
 no sooner could the Head think  
 of moving a Toe, but presently  
 it would stir; and no sooner  
 could any pain befall the most di-  
 stant part, than the Head would  
 be advised of it; which must be by vertue  
 of that spirit, which is conceived alike pre-  
 sent to every part; therefore that must be  
 taken likewise to be the reason of that Uni-  
 on which is amongst them all. Yet I do not  
 allow that there is a sensitive Spirit in  
 Vines; the very wood of which being sim-  
 ply considered in it self, is of less value,  
 for

*Of the ex-  
 ceeding  
 quick motion  
 of the Spirit.*

for use than any other Wood, no not so much as to burn; yet by reason of the excellency of its Fruit, it may fitly be called the King of all Trees.

*The Vine  
the King of  
all Trees.*

You may in this Month weed your Vineyard, and do what else thereto you find by ocular observation fit to be done.

## CHAP. VIII.

### Mays Observations.

*And first, of the time when it is necessary to take up your young Plants which you set together in the holes in bundles, in the Month of March.*

**T**O know this, you must first observe the Vine-leaves, that when their leaves are pretty broad, and some of them are turned towards a Grass-green-colour, then is it nigh the most convenient time to take them up, for then have they shot forth, as you will find, and are full of tender Branches: but you are here to consider, that this doth not constantly happen, neither doth it

it alwayes fall out, that the Spring is so forward in the latter end of this Month for you to take them up; neither ought it to be done, unless it be a forwardly Spring, and also the weather prove good and seasonable. But for further instance observe, if it be not yet time to take them up, the leaves of other Vines will be but of a brownish-green colour; but if it be time to take them up, then many of the leaves of the Vine-trees will be turned of a grass-green-colour; so that sometimes the Spring is so backwardly, that you must stay till the begining or middle of the next Month, before they will be ready to be moved; and being taken up, plant them as I shall there instruct you.

*Of taking up  
the bundles  
of plants you  
put in the  
ground in  
March.*

Furthermore, you may observe, that if your Vines be forwardly, you ought towards the latter end of this month break off some of the Leaves where they grow too thick, and also some of the long Branches or Tops, (that small part, I mean, that is above or beyond the Bunch) so much of it as will onely break off short, where they grow too thick, or two or three together,

*Of breaking  
off leaves  
and branches.*

together, as your reason will best instruct you; for at this time they ought not to be cut, but onely broke, which is much better; and in breaking, have a care that you break not off the young Bunches, which at this time are newly knit; for

*When the Vines begin to flower.*

in the latter end of this Month, and the beginning of the next, the Vines flower, by the which

*Of a plentiful or scarce Harvest.*

may be ghes'd or suppos'd a scarce or plentiful Harvest: you may also break off now the young Springs that come from the Root

*Of breaking off the young Springs.*

of the Tree, if there grow up more then you would willingly have to remain, observing to leave such onely sufficient to sur-

nish those places where they are wanting; and as they increase and grow in length, so you ought to tye them up with Rushes, Sags, small Withs, or such like things, to their props or supports set for the same purpose; or else nail them up with pieces of hat leather, &c. if they grow by a House or Walk.

*Of nailing the Vines.*

Now provided in this Month the season prove so in all respects to cause you to take up your Plants, and to plant them as is before shown

shown in *March*, in the replanting of other Plants, or as shall be hinted in the next Month ; and that then in the time of Planting, and afterwards the season prove very hot and dry, you must water them a little, onely to keep them moist, not so much as to keep them very cold ; for then they prosper not so well, by reason they naturally endure more heat then cold.

*Of watering  
your young  
Plants.*

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## C H A P. IX.

### *Observations in June.*

**N**OW are we come to the sixth month *June*, wherein is furthermore to be noted, in the first place, that if the Season or Spring until now hath remain'd backward, so that you have not, as yet, taken up your bundle or bundles of Plants you put in the Ground in *March* ; you ought now in this month to do it, all circumstances before considered ; and your Ground being first prepared and made ready for to be planted, order them after this manner.

*Of taking up  
your bundles  
of Plants.*

First,

First, unbind your bundle, and warily take apart your Plants one from another, that you break not off the Branches, now young and tender grown forth from the root of the Plant : having thus done, break off all (if there be more) except two or three of the principal Sprouts of each Plant; then making your holes square, as is shewn in *March*, plant them in that order as is there exprest :

*How to order  
your bundles  
of Plants  
after you  
have taken  
them up.*

only this caution by the way let me give, that if you have not a special care of those tender Branches in placing them, you may with the very weight of the mould break them; which will be a great hindrance and injury to the growth and increase of the Plant.

And as in the precedent month, so in this you must not forget after this operation performed, if it be hot and dry weather, but a little to water these young Plants, only to keep them moist; for I chuse rather to mention one thing two or three times than you should make any great neglects by mistake : And if the Vine or Vines happen to stand so, as the too powerful heat of the

Sun

Sun  
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Sun (which is seldom the fault here) offend the root by drying the Earth about it too much, either of these small Vines, or such as are grown to a greater proportion, you may prevent it by the help of Boards, Stones, &c.

*How to defend the roots from too much wet or drought.*

Likewise if too much wet offend, falling from on high, as Rain, droppings from a House or Gutter; you may prevent it, by setting up of Boards, Stones, or the like defence.

But if the wet offend by lying at or near the root of your Vine, you must either drain it by trenching, or filling up such low places where the moisture remains.

Also it is necessary, especially if the Spring be not very forward in this month, to break off some of the leaves and tops of the Branches, as is before rehearsed; for if this operation be not orderly done, it much debilitates the Vine, by too much spending the Vigor and Nourishment of the main stock, which otherwise would redound to more advantage.

*Of breaking off the tops and Vine-leaves.*

## C H A P. X.

*Observations in July.*

**B**Y the approach of *July*, or at least before the same be expired, the Branches of the Vines are become indifferently big; so that it is very necessary again (as I before warned) to view over your Vineyard, to see where the Leaves and Branches grow too thick, and where they cover

*Not good to leave the bunch always in the Sun. or always in the Shade.*

the Bunches too much, so as to keep the Sun wholly off them, and break them off (or at least, if they will not now break, at some distance to cut them) and break them

so if it be possible; that you expose not the Bunch always to the Sun, nor to leave it so, as it will remain always in the shade; but as nigh a *medium* as you can, that they are sometimes in the Sun, and sometimes shaded; and they then ripen much the better. This must be done till your Grapes be ripe, whensoever the Gardner thinks it necessary, according to what is said before.

Be-

Besides, let me in this respect once more for all put you in mind, that you neglect not in this or any *Of Weeding.* other Month, when you see it needful to weed your Vine-yard, that the Weeds lessen not the force or strength of the Ground: and as the Branches of your Vines increase in length, *Of tying up your Vines.* so ought they to be tied and kept in good and handsome order.

Note this by the way, notwithstanding all diligence be used, yet it happens sometimes, by a defect in nature, or some bad influence working thereon, many of the Berries of each Bunch will be, as it were, blighted and wither, and remain very small; which if you perceive, you may (of a few choice Bunches, which you desire to have fair for Table-fruit, or the like,) with the point of a small Knife, cut the small Berries off, and so will your other Berries that remain grow the bigger.

*To prevent the Berries of the Bunches being small.*

It is very true, and without dispute, that your Grapes come to be better relish'd and riper in a Vine-yard than they do against

*Vine-yard Grapes the best.*

a House

a House or Wall-side; and with good reason too, for the reflection or reverberation of the Sun from the Earth, they growing so low, is more advantageous and more natural to them than it can possibly be from a Wall; for how fully or well soever the Wall stand to the Sun, yet must it much interpose and hinder the Irradiations either early or late; besides the advantage contributed to them by the

*Air a great  
advantage to  
Grapes.*

Air, which a Wall doth in a far greater measure hinder: and that the Air doth also afford them a kind of Viand for increase, is without dispute; which you may soon by experience (the best Judge) prove in this manner: Cause to be made by the Glazier a Glass-case, with Squares or Quarries, (if you cannot have it in one entire piece) either round or square, a case all intirely close to keep out the Air; a foot or eight inches square is enough; and a yard long, or less, or more, as your Vines are in length or height in your Vine-yard; and being made close every where, except one end, which is to be left open; and then put a Vine into the Glass, the open end being down at the bottom, put the Mould  
close

close about the bottom, at the edges thereof, that there remain no Air; which may be done in this Month, at least it must be done when the Grapes are yet but small, and you will soon see the Event, for they will grow very little bigger than they were when you put the Vine in the Glass, although you let it so remain till Vintage-time; yet by the heat and influence of the Sun they become sweet; which doth sufficiently prove a great attraction of Air (by Sympathy) of those dispersed Atoms (by the Action of Fire of the same nature) willingly uniting with Bodies of the same weight and likeness, and of the same degree of Rarity and Density, &c. which causeth a great Augmentation, which this hard and solid glass-body doth deprive them of.

*Of Atoms,  
and the attraction of  
Air.*

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C A A P. XI.

*Observations in August.*

**P**ROvided the Season at this time prove very wet, you ought to endeavour as much

*Much wet  
offensive to  
Grapes.*

much as you can, to expose your grapes to the Suns influence, especially if the Berries imbibe so much humidity, as doth make them plump, or swell.

*To preserve  
Bunches of  
Grapes from  
the wet.*

Again, if much wet spoil them, you may set boards up shelving over them, to cast off the wet from them; and when the fierceness of the Rain is over, take them away again; or you may tie over some of the principal Bunches, some pieces of Glasses, or such Glasses as some have made with holes fit for the same purpose. And by this way you may also keep them long upon the Trees.

There is other artificial ways may be used to preserve them, as may best be added by every ingenious Operator in that employment.

Now are we come to enjoy the Fruits of our labours, which every diligent Husband-man with much patience waiteth for.

*To know  
when your  
Grapes are  
ripe.*

And first, to know whether your Grapes are ripe, observe these Symtoms.

First, they are ripe if the small stones in the Berries begin to look blackish. Second-

Secondly, if with crushing the Grapes between your fingers, the stones slip out smooth, they are then ripe.

Thirdly, by the clearness of the Berry; for when they seem very clear, or as it were transparent, then may you perceive that they are ripe.

Fourthly, and most especially, you may distinguish when they are ripe by the sweet and pleasant taste.

These are sufficient observations to know when your Grapes are ripe; however, you may let your last Vintage grow on the Trees in this our Climate, *Of the last Vintage.* as long as you can conveniently, by reason of Frost spoiling them, to receive what benefit the Sun will afford to their ripening; and yet sometimes all too little.

When you gather your Grapes, do not flive or break off the Bunches, but cut them at a little distance *Of gathering of Grapes.* from the Sprig or Branch to which they grow: At the next small Knot or Joynt, the Bough whereon they grow is usual for them to be cut at.

And that there may be as little instructions as may be wanting to accomplish this



our intended design, I care not greatly if I here prescribe, in as much facility as I can, the fashion, making and use of some Wine-Presses, which will be most fit for our purpose.

*Of German Wine-presses.* In *Germany* (as he informed me, from whom I had this part of the Book) they have an invention with an extraordinary great weight, with Screws and such other Devices, to lift it up, and so to let it down upon the Grapes to press them. But I intend here to shew another, and I think a better way how to press them with little trouble.

*How to order Grapes for the Press.* And now that you have gathered good store of your Grapes, and sorted them as you ought; I mean, put the best Bunches by themselves to make the best Wine; and the worst, or those least ripe, by themselves for the worser sort of Wine: and that you have ready in some wooden or other fitting vessels good store together; if they be thoroughly ripe, there will sometimes, by their weight on each other, run from them, before pressing, a small quantity of Wine, which is the first and best of all that runs, and is called *Protophum*.

*How*



*How to bruise your Grapes.*

The next thing then in order, before we come to pressing, to be treated of, is, how to bruise our Grapes, to make them fit for the Press; for which purpose, in France and most other Countries besides, they do tread them with their bare Feet: but I intend to shew here a more neat, decent, and cleanly way; and yet speedy enough for the greatest quantity of Grapes we have in this Island.

First then, for the bruising of your Grapes, you may cause to be made two Cylinders, or Row-  
 lers, of good sound, dry, and  
 solid Wood; each of which

*How to bruise  
your Grapes.*

*Of the making  
for Instruments  
for the bruising  
of Grapes.*

Rowls may be near a Yard, or three foot about, and about three or four foot in length: and in the middle or center of each end of the two Rowlers, must be put Gudgeons, or round Irons for them equally to turn upon; and one of the said Irons of each Rowler must be made so long, and in such a manner, that there may fitly be put on to it a Turnless, in

the same manner and fashion of a Turnless or Handle for a Grinding-stone; and let it be so made, that it may readily be taken off and put on: then place the two Rowlers equally the one against the other about Breast-high, in some Posts or Supporters fit for that same purpose, so nigh together, that they almost touch each other; and let them be so contrived, that you may set one of the ends of each Rowler or Cylinder which are to turn, a little wider or closer as you please, for the more or less bruising of your great or small Berries, as you may have occasion: For by the turning of these two Rowlers, equally together, the one against the other contrary, do very finely, either less or more, at

*Of bruising  
of Grapes.* your own Pleasure, squeeze or bruise the Grapes without breaking the stones of them; in such

a compleat manner, as the great Posts or Rowlers in the Sugar-mill crusheth or squeezeth the Sugar-canes, out of which, by that pressing, runneth the Juyce or Li-

*How the Su-  
gar-canes are  
bruised.*

quor of which the Sugar is made. But these Rowlers in the Sugar-mills stand upright, the better to put the Canes be-

tween

tween them (as one always doth while they are going) and the more convenient for the Juyce thereof to run into a Trough, and to be always conveyed to the Furnaces, where they boyl it to a just height.

These Rowlers being thus placed thwart, hang over them slope-wayes (to put your Grapes in by some at once) a kind of Hopper as a Mill-hopper, or in the form of a long Tray; at the lower end of which, over the middle of the two Rowlers, must be made a hole large enough to put your Grapes down through, so that they may fall on the middle of the Rowlers, which by turning, draweth them down between them, and so are they finely bruised.

Now under the Rowlers, for the bruised Grapes and Liquor to fall in, you must set a Receiver fit for the purpose, being very sweet, clean, and well seasoned, that the Wine get no ill taste, neither the tincture of any thing to spoil it.

Here note, that all the Juyce or Wine that will run onely with this bruising, is the second best, and is usually kept apart, as being more choice *Of the first running.* then that which runs in pressing.

Now furthermore yet you may observe, that your white Grapes, of any sort, of which White-wines are made, may be pressed presently after they are bruised; and so much the better, for that the less spirit is exhausted, or vanisheth by reason of Air.

But as for your red or blackish Grapes, from which comes your natural Claret-wines; you may let them stand all together

*Red Grapes  
must not be  
presently prest  
when they  
are bruised,*

for the space of twenty four hours, or less, according to the high or pale-colour you desire to have your Wine be of; for it is the remaining together after they are bruised, which causeth the skins of the Grapes to give it the more tincture and colour; for should we press them presently, as we do the white, it would then have little redness in it, but remain palish coloured, onely a little ting'd with Red. But whilst it thus standeth, you must cover it, for the Air is hurtful to it; and the longer it stands, the weaker will the Wine be, and the more apt to sower.

*Of the Wine-press it self, and the manner  
of pressing.*

Seeing the Press must be made before we can press our Grapes, take here some instructions for making the same, fit prece-  
dently to be understood.

And in the first place, for this purpose you ought to have made a couple of large and long screws, of very seasoned, firm, and good Wood; and in what Room you please to set your Press in, about six or eight foot from each other, cause these two Screws to be very firmly fixed, by some weighty peices of Wood or Timber, at the bottom and top of the said Screws, thwart from each other, so that they may not Rise or Stir with screwing: upon each of which Screws you must have a Box (as they are called) fitted with ends made convenient to turn, screw, and force them down in pressing, in the same form as is used to press Apples, (being broken) to make Sider, in many places, as in *Worcestershire, Herefordshire, Gloucestershire,* and divers other places of this Nation.

*Of the ma-  
king of the  
Wine-press.*

Now between these two Screws, towards  
D 4 the

the bottom of them, you must have made fast a very thick and strong piece of Plank, made round or square, as you please : Upon which Plank must stand a strong Basket, made for the same purpose, to hold your Grapes being bruised ; and round about the edge of the bottom of the Basket, in the said Plank whereon the Basket standeth, must be cut a Notch or Chanel for the Juyce of the Grape or Wine to run round into one Spout ; which Spout ought to be made on the Side, so that under it may conveniently be set a Receiver for the Wine to run in.

*Another fashion'd Wine-press.*

*Of another  
fashion'd  
Wine-press.*

Another fashion'd Wine-press is this (and I think it is the best ) in place of the good Screws aforesaid of the other Press, and also at the like distance from each other, as the Screws before were ; in place whereof must be put to Posts, or Supporters, good and strong : And at the top of them, or at least pretty high athwart, in the middle between them, must be fixed a very strong Box, in which must turn a strong Screw in the

the middle : and on the lower end of the Screw is to be a cross Piece fastned, for the end of the Screw to turn in as it is moved about or screwed, which is to be forced with a long and weighty Crow of Iron, by two holes made cross in the square

towards the lower end of the Screw, for the end of the Crow of Iron to be put into; to force the said Screw about, to cause it to squeeze the Grapes very hard; a Board being first fitted and laid on the top of the Grapes in the Basket.

*What things are necessary to hold the Grapes for pressing.*

You may instead of this Basket use a wreath of Straw; but in mine opinion it is a much more troublesome way than the former; or if you have but a few, you may use a strong Hair-bag: but for those that have a Vine-yard, and great quantity of Grapes, a Basket is the onely thing for this purpose, or at least two, that you may be filling the one whilst the other is emptying; and so with good help you may press many Bushels in a Day.

This way you may also make Goose-berry-Wine, Raspberry-Wine, Curran-Wine, Wine of Cherries, either black

*How to make several sorts of compound Wines*



or red ; Apricock-Wine, Wine of Plums : but these last mentioned Fruits must be stoned : and indeed there is some difficulty in

*How to make  
several sorts of  
compound Wines*

ordering all these Wines, which may cause them to be much different both in goodness and taste, neither do I think this the best way, although some use it ; but truly I think one of the best ways, (if not the very best) is to take the clarified Juice of any of these Fruits, and with good Langoon-white-Wine mix it so, that it may taste much of that Fruit you desire ; and so bottle it well, and let it stand a time, and you will have a pleasant and good Wine, especially for variety.

## CHAP. XII.

### *Observations in September.*

*The best time to  
gather Grapes  
to keep, is at  
Full-Moon.*

**I**N this, and also both in the former and the next month is the time of Vintage, or gathering of Grapes here with us in England : which if you intend to keep them long after they are gathered, then gather them at the full-Moon : But if you press



press them presepely, it is not at all material when they are gathered, so that they be gathered very dry.

### *Of pressing.*

Seeing then that our Press *Of pressing your Grapes.* is now in order, and our Grapes already supposed to be ready gathered and bruised, with the Rowlers before mentioned; let us then fill our basket with these bruised Grapes, and begin to press them in order; where we ought to consider, that the first part of each pressing, is accounted the best or richest of the Juice which comes by expression.

This Juice of the Grape, *The general name of Wine.* being included under the general name, is called *Vinum*, Wine; but the property of it being changed as by distillation; the spirits being contracted and brought into a less quantity, it is then called *Spiritus Vini*, or Spirit of Wine, and the Dregs or settlings of this new Wine, is called *Vini feces*, Wine-Lees, whilst they are moist; but when these Lees are dryed, then they are called *Tartarum*, Tartar, or *Argol*; and the Lees or troubled

*of Wine-Lees,  
and how called.*

bled Wine being distilled, is also called *Aqua Vita*. Thus much of the name: but to return to our intended work:

The later running, I mean, that which runs by more violent force in compression or pressing, (although of the same sort of Wine) is smaller, weaker, and harsher, and sometimes must be helpt with refined Sugar, or else it may prove little worth.

*of Vessels fit for  
your Wine.*

Now having pressed your Grapes, and received your Wine, the first running by it self, and the second or last running apart by it self, or both together, as you think good; then let your Vessels wherein you put the same be new, sweet, and very well hoopt, or bound, at least with one Iron hoop at each end of the Cask, for the better constraint of the volatile Spirits, which by an agitation or striving are apt otherwise to be dispersed and fly away.

The Wine then being put into your Vessels, lay a broad Leaf or piece of Paper over the bung-hole, and on the Paper lay some Sand, that so the less Air may get in to flat the Wine; and you must always

*Wine Vessels  
must be kept  
full.*

always keep some overplus, besides what fills your Vessel, in a readiness, that still as the Wine ferments and worketh out, so you must be sure to fill it up again, and let it stand a while to work or ferment before you place it in the Cellar; for consider that it is heat that causeth fermentation. The Cellar ought to be very deep, and the deeper the better, and the more cool it is for Summer, and warmer for Winter, which is a great advantage for the keeping and preservation of Wines; preserving them in a *medium* or good decorum, as they ought to be. And this is the grand reason why their Cellars in Germany are twelve, eighteen, or twenty foot deep, because of the extremity of cold in Winter, and the violence of heat in Summer more than is here; so that had they not deep Cellars, it were impossible to keep their Wine long without sowing and spoiling.

*Deep Cellars a  
great help to  
Wine.*

And when your Wines are in the Cellar, even then you must diligently look to them, and help them that seem to be decaying with some that is more lively; for

*Of looking  
to Wines in  
the Cellar.*

for in this respect Wine may fitly be compared to a Child; for as a Child is often fed and so nursed up, so ought you to feed and nurse up your Wines.

*Racking.* And you must see to the racking of your Wines in time,

that they fret not too much upon the Lees, especially in *May* and *June*, when

*Great care  
of Wines  
must be ta-  
ken in May  
and June.*

the Vines begin to flower, for then there is the most danger; for the wine-Merchants observe in *France*, and every where else where there is Wine, that du-

ring the season that the Vines are in Flower, the Wine which is in the Cellars makes a kind of Fermentation, and pusheth forth a little white Lee upon the surface of the Wine, which continueth in a kind of disorder until the Flowers of the Vines be fal-

*Ferment-  
ing of Wines* len; and then this Agitation or Fermentation being ceased, all the Wine returns to the same state it was in before, according

to the opinion of the Ancients 1300 years ago: the same time doth this Fermentation happen that the Vines seem to exhale their Spirits in the Vine-yards. Now those Wine-spirits that issue from the Buds and Flowers

Flowers filling the Air, they are drawn into the Vessels by the Connatural and Attractive virtue of the Wine within; and these new volatile Spirits entering,

*The reason  
that causeth  
Wines to  
Ferment.*

do excite the most fixed Spirits of the Wine, and so cause a Fermentation, as if one should pour therein new or sweet Wine; for in all Fermentations there is a separation made of the Terrestrial parts from the Oily, which come out of the essential parts: and so the lightest mount up to the Superficies, the heaviest become Tarter-lees, which fall into the bottom.

But in this Season, if one be not very careful to keep the Wine in a proper temperate place, and to keep the Vessel full and well bung'd, and use such

*Why there  
is most dan-  
ger of Wines  
at this time.*

other endeavours as are ordinarily used by Wine-Coopers; one runs a hazard of spoiling, or at least of impairing, if not quite spoiling it, because that the volatile Spirits coming to evaporate themselves, they carry away with them the Spirits of the Wine that is barrell'd, by exciting them, and mingling with them.

And it is not only in France, and other places

places where Vines are near Cellars of  
 Wine that this Fermentation hap-  
 pens; but in *England* also, where  
 we have not Vines enough as yet  
 to make good store of Wine, the same  
 thing is observed, yea, and some particu-  
 lars beyond: Although we make not Wine  
 to any considerable proportion, yet we  
 have Wine in great abundance, which  
 is brought over by the Merchants of sever-  
 al Nations, as from the *Canaries*, from  
*Spain*, and from *Gascony*: Now these Re-  
 gions being under different Degrees and  
 Climates in point of Latitude, and conse-  
 quently one Country is hotter or colder  
 than the other; or that some Vegetables  
 grow to maturity sooner, by which it comes  
 to pass that the aforesaid Fermentation of  
 our differing Wines advance themselves  
 more or less according to the Vines from  
 whence they did proceed, at what time  
 they do bud and flower in the Regions  
 where they grow; it being consentaneous  
 to Reason, that every sort of  
 Wine attracts more willingly the  
 Spirits of those Vines from whence  
 at first they came, than any other  
 sort different from them. And this is the  
 grand

*Fermen-  
 tation.*

*Of Sympa-  
 thy and at-  
 traction.*

grand Reason why there is more  
 Care to be taken that your  
 Wines spoil not by their reboyl-  
 ing at that time of the Year than in any  
 other whatsoever.

*Of reboyl-  
 ing of Wines.*

Now to prevent the reboyling of Wine,  
 I have been told that a piece of  
 Cheese put into the Vessel will  
 work wonderful effects; or else  
 if you put a bunch of Penny-  
 Royal, or Organy, or Cala-  
 mint about the Hole at which the Wine  
 cometh forth, it doth help very much, as  
 they say: But this I never tryed my self as  
 yet.

*How to pre-  
 vent the re-  
 boyling of  
 Wines.*

And if your Wine be new, and you  
 would have it quickly purged, for some  
 more than ordinary occasion you have to  
 use it; you may, to hasten the  
 purifying of it, put in some old  
 and sharp White-Wine; or for  
 more haste, you may put in a  
 Pint of the best White-Wine Vinegar to  
 every fifteen Quarts of Wine. I do not di-  
 rect this that I would have any adulterate  
 their Wines, for that too many are apt to  
 do already, (especially of Foreign Wines)  
 which if it were more forbore it would be  
 much

*How to pu-  
 rify Wines  
 quickly.*

much better for the Health of those that drink it.

And if in the spending of your Wines they begin to grow dull, and lose their Spirits, Life, and Vigor, and decay (as a great deal will by that time half the Vessel is drawn out) especially if it be any long time in drawing;

*To keep Wine  
from spoiling.*

To prevent this, you may at the first piercing draw it all out into Bottles, and afterwards set the Bottles or lay them in a cool place of the Cellar; or if you please, you may set them in Sand: but then in Summer you must always keep the Sand moist, or else it will heat and spoil the Wine.

Or if you have not Bottles enough, you may first drink out half your piece of Wine, and then draw out all the residue at once into Bottles, and so let it stand a while.

Or if you want either Bottles or this Conveniency to draw it forth at once, I advise you, that when part of your Wine is spent, that you once find it begin to be flat never so little, you may then dip a piece of linnen-cloth into melted Brimstone,

*How to pre-  
serve decay-  
ing Wines.*



stone, being made fast to a Wire or some such iron thing, and then set it on fire (the Linnen-cloth and Brimstone, I mean, not the Vessel or Wine) and then put it in at the Bung-hole of the Vessel; and so let it hang burning in the Vessel until it be all burnt out, keeping in as much as you can the sulphurous Vapours; and so afterwards stop it up close again. This doth very much help decaying Wine, by adding Spirits thereto; for all Wines have naturally in them a sulphurous Quality, as is very manifestly and apparently seen in burning.

But let us proceed a little further, and suppose that we have performed all things necessary in this Work, and have here the Juyce of the *English* Grape, such as it is, but yet it wanteth a sufficient and perfect

*To advance English Wines.*

Digestion to bring it to Maturity, or at least to such a suavity as is pleasant to your Palate: to perform this, we may, according to the *Spanish* and some others fashion, boyl this said Juyce or Liquor a considerable time; by which boiling is evaporated the thin or *aquous* part of the Wine, and so the rest that remains is rendred more

more pleasant ; and it being cold, may be mixed with equal proportion of the red Wine ; or else order it so as it will best agree with your own taste. But if we are forced to use outward helps, in default of our Soil or Climate, in mine Opinion these are some of the best.

To every Gallon of our *English* Wine, such as it is, add one Pound of Raisins of the Sun, or for want thereof, *Malago* Raisins washed, and either cut or stoned : or else ( for other sorts ) chuse the best Currants you can get, and being well cured, washed, and pick'd, use to each Gallon of

*How to advance low Wines several ways.*

red Wine the same proportion as before, and leave them in this Imbibition, until the Liquor have extracted the tincture and strength of the Fruit ; then draw the Wine from the Fruit, if they have wrought themselves into a Body : And this Liquor so drawn off will become a most pleasant Wine, which may be made to resemble divers kinds, either to be drunk alone, or serving to taste any other Wine, according to the proportion of the Fruit that is infused.

And

And if it happen so (as sometimes it doth) that you have some Wine which by any default doth naturally prove too sharp for your ordinary drinking; you may then draw it into Bottles in time, (as I told you before) and in each bottle put a spoonful or two of the best refined, or else double refined Sugar, letting them stand a time in the Cellar before you drink it; and then I doubt not but you will find it a pleasant and good Wine.

There are many other artificial ways to advance low and harsh Wines, which I forbear to mention; *Verbum sapienti sufficit.* If you have any that prove quite sower, convert it into Vinegar; and the way to do that you will know anon.

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### C H A P. XIII.

#### *Observations in October.*

**F**OR the most part you have not gathered all your Grapes, or the latter part of your Vintage, until this Month; for the gathering of which, then, chuse a dry day, and

*Of the latter Vintage.*

and gather none but what are indifferently ripe; but if you do gather all, then put them severally: for as I said before, if you press the ripe and unripe together, the one will spoil the other; so that having picked out all the corrupted Berries, (if there be any, as usually there are in this Month, by reason of some little Frosts, &c.) it is best to press them apart, and keep the best as good Wine; and the other may serve to make Vinegar, unless you can advance it otherwise for better use.

In this Month, especially if the Season be mild, weeding your Vineyard *of weed-* ought not to be forgotten, because *ing.* the Weeds, in the beginning of this Month especially, do increase very fast, which may much annoy the Vines unless they are rooted out.

### *Of the Name of Wines.*

Seeing that the Harvest or Vintage for the present year is now over, and our Wines in our Cellars, let us consider what variety we have, and by what English names we vulgarly distinguish them: however, as I told

*Of the names  
of Wines.*

told you before, *Vinum* in Latin is the general name for all Wines; *Protonium* signifieth that which runneth by onely the weight of the Grapes being put together.

*Fortinum*, is that which runs immediately from them being bruised or troden: This is that excellent Nectar which nourisheth *super omnia alimentum*. But our English Wines, and such others as we have here, are known to us, and distinguished most properly by the name of deeper and paler coloured Clarets. White-wines are of two sorts, either sweeter or more sharp, or austere; also a small *Frantiniack* Wine: these are the sorts this Climate most affords, unless their property be changed; and then they are called by other names, according to the matter wherewith they are mixed; as of Raisins, Rasberries, Cherries, Currans, &c.

And concerning the names of those Wines that are brought unto us from beyond Seas, they are so many and so various, that I think it but lost labour to set them down particularly: some take their names from the similitude of the Grapes themselves; some derive them from

*Wines have various names.*

from the place from whence they come, or where the Grapes grew of which they were made; some are named by Physicians, others by the Merchants of all Nations, according to their various Fancies : But those that are most commonly known to us, and most frequently sold in Cellars and Taverns, may be comprized under these three general names, *i. e.* Sack, Claret, and White.

### *Of Sacks.*

1. *Malago-Sack* is of a deep yellowish colour, sweet, and delightful in taste.

2. *Smyrna-wine*, or a sort of Greek-wine, is of a deep red, or rather tending to a blackish colour ; and is in Taste a mighty pleasant and delicious Wine.

3. *Muscadine*, or *Muscadel*, both white and, red, are very rich and sweet delightful tasted Wines : These are all such Wines as are called *Semi Sanguis*, before they are received into the Mouth.

4. *Red-Sack*, so called from its colour, is a pleasant Wine.

5. *Canary*, the sweetest sort, is to some Palates a delightful and good Wine.

6. A harsher

6. A harsher, or a more rasic *Canary*, as it is usually called, is to some other Palates rather chosen than the former; and sometimes these two mixed drink very well.

*Of Sack  
or sweet  
Wines.*

7. *Frantinick* is a very pretty pleasant Wine.

8. *Muscad*, for the most part of a whitish colour, pleasant in taste: These are the most sweet and nourishing Wines which arrive here from several Parts, and differ very much in Nature and Taste.

9. There is *Sherry*, or *Sherry-Sack*, very pleasant to some who are much used to drink it.

### *Of Claret-Wines.*

1. There is a sort of Claret called *Hobriant-Wine*, of a deep red colour.

2. *Port-de-port*, more high coloured.

3. *Remedee*, or *Remedis*; a deep red, or blackish coloured Claret.

4. There is a wine called *Terse* Claret, which I perceive some think it to be natural; but I doubt they are, for the most part, mistaken: this Wine is of a darkish red colour.

*The several  
sorts of Clarets.*

E

5. There

5. There is red-Wine: this is much used for the changing of White-wine into Claret.

6. The most ordinary Claret is White-wine dast with a little Red; which may be made deeper or paler at pleasure: this is like *Burdus*-Claret.

7. There is *Vin de Paris*, or *Paris-Wine*, which is a pale and pleasant small Wine.

8. And there is your *Mant-wine*, a very good Claret: these are all the sorts of Clarets that at present I remember.

### *Of White-wines.*

*Of White-wines.*

1. There is a rich White-wine, as they call it, commonly pretty high coloured.

2. There is White-wine which is more paler and smaller, a thinner, or not so full a bodied-Wine, as is usually said.

3. There is also a *Langoon* White-wine, which is one of the best sorts of White-wines, and is commonly known to be the choicest.

Now besides these which I have onely named, there are other sorts of Wines, as  
from





them, as a sure and certain approach of Winter.

Seeing then that Times and Seasons keep their continual course, and that there is a Motion or constant Circulation of all things; we may so order our Vines as they may flourish the more hereafter, when the severity of Winter is past and gone.

*When good to open the Roots of Vines.* And to effect this, some do in the latter end of this Month open a little the upper part of

the Roots of them, cutting away all such Suckers and other superfluous Roots which are supposed to be obnoxious to the principal Tree; and then mixing some good Dung, Lime, and the Earth that was digged up from them, all

*Of dunging the Vines.* together, they then lay it to the Roots again, that so by the help of the Winter-showers it may

soak in, and fasten by degrees, the better to make them prosper when as Spring cometh. The *Germans* say that the Roots ought to be cut or pruned but the first five years, neither (say they) must they afterwards be much loosned by digging deep.

And

And furthermore, in *Germany* (as he from whom I had most of these Instructions hath often told me) the Winter there is so extreemly cold, that they are forc'd to cut off great part of the Boughs and Branches of their Vines nigh to the main body of the Tree, and lay it along on the Ground, and then cover it, to defend it from the vehement nipping Frosts and Cold, which is sometimes so violent, that otherwise it would kill them; and so they let them remain covered till the severity of Winter be past. But here in *England* it is not so: for the Frost or Cold is never so violent or piercing, but that you may let them stand (as they ought) all the Year, and only cut them at proining-time.

*How to defend  
the Vine from  
extream Cold.*

## C H A P. XV.

*Observations in December.*

**A**LL the care that many here in *Eng-land* take of their Vines, is to proin them in this Month, especially in the twelve Days, and that with little Skill, and very carelessly too; thinking that to be sufficient, without using any other industry; looking that they should plentifully bring forth, although no other act of Husbandry be used, or bestowed upon them: which is dissentancousto Reason, and also contrary to the Rules of Art and good Husbandry; for whereas the greatest Industry that can be used, is but sufficient for the producing of plentiful store of other Fruit, and bringing forth much of any kind of Grain; therefore I see no legible reason why we should not use all possible industry in this, as well as in any other Husbandry, if we expect the like increase

*The Vine much neglected.* In this month Vines here in *Of proining.* *England* many be proined, as it is

is now the most usual custom with many. In case you are suspicious that you shall want leisure, or that some other hindrance is like to intervene or prevent your doing it in one of the next following Months, which in mine opinion, as I have before told you, is the best time to proin in : I say, in this respect you may now proin your Vines, and not otherwise. In this Month I think it a very convenient and fitting time *Of opening the roots of the Vines.* to open the Roots, or rather the Earth at the Roots of Vines, and Stercorize them, as I have before mentioned.

And thus much before exprest is according to the *German* practice, and for several years used here in *England*, and approved by Industry and Experience; which I have taken the pains to put together in some reasonable order, according to the several Papers wherein dispersedly I had taken it at vacant Hours, for my Recreation, from the Operators own Mouth.

I will next following set down, and that very briefly, something concerning the *French* way or manner of planting a Vineyard, especially that wherein it differeth from what we have before related.

## C H A P. XVI.

*The French way of planting a Vine-yard.*

*The French  
way of plan-  
ting.*

**I** Think it may be necessary as well as delightful to some, that before we end this our discourse, we speak something of the *French* way of planting, as it hath been learnt of them, and as I observe is now here in some places most used : in which Operations the precedent Rules may, for the most part, serve for sufficient instructions, seeing that they agree herewith in all circumstances, some few exceptions onely.

The Ground then for your Vine-yard must be prepared, and put in a good posture or order, as is before shewn, *i. e.* to be situate on the side of a Hill, to be laid sloaping, to be well Stercoriz'd, and made very good Earth, and that a good depth of Mold may be raised in the same, &c.

*How a Vine-  
yard ought to  
be situate.*

Now whereas in *Germany*, they commonly lay their Vine-yards plain and even, or at most do onely raise the Earth about the

the Root of each Vine, as we do about our Hops, yet not half so high; so in France they raise Interstices all over the same piece of Ground they intend to plant.

First, they begin at one side of the Vine-yard, and drawing a Line from the top of the same to the bottom, they mark out about two Foot thwart, which is to lye plain; and then removing the Line, they mark out a Yard or three Foot more thwart, which is to be raised by throwing on it the Mould out of the before-recited bredth of two Foot which was to be plain; and so they continue this order throughout the whole piece of Ground that is to be planted: First, to lay about two Foot plain, and then next to raise about a Yard; and then again two Foot plain and low; and then a Yard raised in little Ridges straightly pointing from the upper to the lower part of the Vine-yard.

*How to set out  
the ground for  
a Vine-yard.*

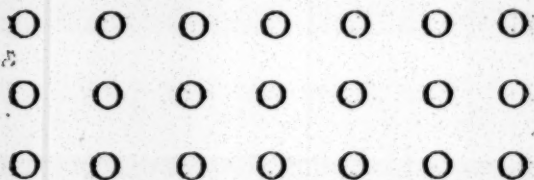
These Ridges, or raised places, are by some called *Tumulus*, the Vine-yard-graves, from *Tumulo* a Grave; as being raised higher than the rest of the Earth that is by it.

*The name of  
a Vine-yard.*

These low Spaces are for convenient passage between the Rows, that so you may not tread the Mould over the Roots of them.

*How the  
ground is to  
be marked  
out.*

The Ground being laid as it ought to be, mark out your rows equally where every Plant is to be set, strait all along on each side of every raised part; so that in the rows strait up and down, they may stand about three foot distance from each other, planting them a little sloping, so that the lower end or root of the Plant be in the highest Ground, and the Tops towards the lowest, as it were pointing out of the side of the raised part; as suppose at each of these Marks or Ciphers to be a set Plant.



and that there is a Yard, or thereabouts, between Plant and Plant in the Rows right up and down; and thwart they ought  
to



to be about two Foot distance from Row to Row in the narrowest, or that which lyeth low and level; and a Yard be-

tween the Rows in the highest Ground, I mean between those two Rows that grow on each side of the *Tumulus*, or

*At what distance the Vine-yard Plants are to be set.*

raised part, as you may suppose the marks at Figure 2. to be the Rows, or young Plants which the Vine-yard is newly planted with, where you may see that the Tops are pointing towards one another, and also the Roots likewise set a little sloping in the raised Mould, as you may see Figure 3.

And being thus planted, in the middle instarfaces, or spaces between in the widest, as it were over the Roots of the Vines, is laid your Earth mixed with Dung, so that the Rain may by little and little convey it to the Roots of them, to cause them to bring forth the more Fruit: the lower spaces are not onely convenient for passage between the Rows, as is said, but also for the conveyance of the Water away in hasty Rains, that it do the less hurt to the Vines: an Example of this you may see by *Blackheath* near *Greenwich*, at a place that was once *Collonel Blunts*, which is the nearest Vine-yard

Vine-yard to *London*, that I know, of any consequence.

*More or less distance may be taken for Plants.*

But yet notwithstanding all that I have hitherto said, you may take a Wider or less distance for your Plants, as you see best by experience, and as your Ground will well maintain: some instances of which I will by and by set down; and observe in the *interim*, that the less room you take for them, the fewer Branches must you let grow up from one Root; as for instance, in this width, there is but one Branch or Plant by every Prop, which is enough, as you may see *Figure 4.*

Here you see that these Plants are set at the same distance as before; and that there is at each Plant or Tree a prop, whereunto they ought to be tyed, to sustain them in order, they being naturally but of feeble force or strength to support themselves: and as they grow up, you may, if you please, nip off the Tops, and always keep them only at the height of their Props; or you may let them grow higher, as some do, and set them in this order; that is to say, at proyning-time, you may bend down the top of one Vine to the middle of the next in the same Row; and so that  
sc-

second Vine you may bend down to the middle of the third in the same manner; and so the third to the fourth, all along the Row, tying them all one to another, that they remain all evenly bent, as you may see in *Figure 5*.

Now in this manner may they very handsomly be set by the side of a Gravel-walk in a Garden, or such other place for Ornament, or a Boundary, or the like; and indeed sometimes they bear wonderfully in such places: but in this respect they are often put double, as you may see in *Figure 6*.

You see by the foregoing Figure, that there was but one single Plant suffered to grow up from one Root, and a Prop set by each of them, and so bended down from one to the other, and there tyed: But here are two Branches or Trees at every place, with a prop set between them, and bended down from one to the other all along: which may be done all the tops one way, as you may perceive by the first two towards the left hand, where the Tops are bended both one way, and there fastned to a Prop; or else they may be done as the rest are, *i. e.* one Top bended down towards the left-hand, and the other bended down the other

other way towards the right-hand, and tyed to the next Prop to them, from one to another all along the Row ; and also one a little higher than each other, which I think is the best way of the two.

And if now at this distance which we have all along before treated of, you find that your Ground is too much incumbred thereby, or that it will not well maintain so many ; then you may, if you please, take away every other Plant, only setting the Props in the same places as before ; and then letting two Branches or Plants proceed from each Root, you may bend them each way both to the right-hand and to the left, or up and down the Hill, all along the Row ; so that there ought none to be left at proining-time to grow up by the same Props that are set at those Roots, but only brought to go up by the void Props on each side, as you may see *Figure 7*.

Where for Example may be seen, that the two Branches that proceed from one Root, are not carried up by the same prop we set by them (for of the use of that Prop we shall speak by and by) but they are bended, and brought a little distance from the top of the Ground, and tyed up to the next Prop on each side where there is no Plant

Plant grows; and these are for the bearing Vines the Summer following: and indeed Experience teacheth, that the nearer to the Earth Grapes grow (so that they touch it not, or that the rebounding Wet offend them not) the better, sweeter, and more ripe will they come to be.

*Vineyard  
Grapes the  
best.*

Now in Summer when you come to break off the Leaves and Branches, you must chuse out and preserve two of the most forwardly and best Branches or young Sprouts that spring out at the roots of the other Vines; (nipping or cutting away all the rest) and as they grow in length, so tye them strait up by the prop they grow by; and then at proining-time the old ones are to be cut away close to the Root, or the top of the Earth; and these young ones of the last years growth are to supply their room; and so always as the old Stocks are taken away, there are, if you please, young ones to supply their places, which sometimes produce much the more fruit: and so may they be taken away often, or once in several years, as you see them bear and prosper best. See Figure 8.

*How to  
leave the  
Summer-  
suits for  
Plants.*

And

And now I doubt not but here you perceive the only use of that prop which before seemed useles, *i. e.* to support the young suits ( being tyed thereto ) for the time ensuing.

Indeed there are many Opinions, and as various as mens faces are, so different are their Minds: and concerning this work, some think that the best way is for the rows to run along thwart the Vine-yard, or side of the Hill, in the same manner as is shewed in the other, which go strait from the lower to the upper side, only leaving little trenches through the raised places here and there for the Water in hasty rains to pass away. And their reason is, because they think it to be more advantageous to the ripening of the Grapes; and that the Southerly Sun hath a more powerful influence on them, than it hath the other way: but let every one use the method that he findeth best by long and tryed experience; for I think for my own part the other to be the better way: However, I thought good to give a touch of all such Ways or Acts of this nature as I have seen, that I might in a reasonable manner satisfy the desires of others therein, as well as my self. And

And now for the raising and increase of young Plants, whereby to have a store, as well to supply the wants where Vines decay. as to plant such places where there is none; they do at proining-time cut out many Plants, noting every sort by their several names, so that, when they please, they may take off what they have a mind to: they do then immediately plant them very thick, or many together in a Nursery, or in a corner of the Garden, the Ground being before prepared and made very good Earth, so as it is usually made for planting of any other more tender Plant; and then after a year, or two, or three, as occasion falleth out, they may be replanted into the Vineyard, or to Wall-sides at Pleasure.

*Of the cutting out of Plants.*

*Young Plants for a Nursery, and their names.*

Thus much then which I have spoken concerning the French Vineyard, I think is sufficient at this time: as for their proining, replanting, &c. it differeth so little from what we have before prescribed, that it would be in vain here to mention any thing more of it; besides, I am as unwilling to write one thing often, as you may  
be.

be to read it; so that I shall not trouble you further in this, only with a few Lines concerning Layers, which is the way that most Gardners in this Country now use for the raising of Vines, especially Wall-Vines, and such who have not many to raise.

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## C H A P. XVII.

*The English way of raising young Vines.*

*Of the English way of raising young Plants.*

**N**OW as concerning our own Country Fashion, or the way most used here in *England* for the raising of young Vines, it is done by Layers; and indeed it is none of the worst way, where there is not many to be raised, and for them that have Wall-Vines only: for the accomplishing of which, you ought first all along by the Wall-sides where your Vines grow, by the Roots of them, and under the Branches to make a Bank or Border of very



ry good Earth, and in as good order as if it were for the planting of any other choice

*Of Layers, and how to order the ground for them.*

Tree or Flowers; and then make choice of such Suits that are of the last Years growth, and stand convenient to be laid down into this Earth or Bank thus made; which you may do at any convenient time, from the latter part of *Novem-*

*ber* till the beginning of *March* following: and now having made little Trenches in the

*How, and the time when to lay.*

Bank, lay your Branches down into them, yet not very deep; and if the weight of the Mould will not well keep them down, you may fasten them down with a hooked Stick, or such a like convenient thing; and be sure that there be a Knot or Joynt if not two, in that part as you lay under the Mould, and that you intend shall take Root to be a Plant. Now if your Branches be long, you may begin

to lay at that part next to the Tree, and lay in so much of it as is sufficient for the Root

*Several Plants may be raised of one Branch.*

of a Plant, and then let some part remain above ground for the top of the Plant or Vine; and then bend down the Branch again.

again further forwards in like manner, and let some more remain above Ground for the sufficient length of a Plant; and so are you to do the length of the whole Branch; first, to lay some part of it under the Earth for the Root, then let some bide above Ground for the top, where it ought to be cut when it hath taken sufficient Root; and so there may be sometimes raised of one Branch, four or six Plants or young Vines, as I have seen where the Bank or Border is long enough to contain them.

And this way you may, if you please, raise many Plants in a Year; for if you let them remain in that posture until Proining-time *When to take up your Layers.* next, before you take them up, you will find that they have drawn Root in all those places, so that you may cut them in convenient lengths for several Plants; which may then be planted in any other place fitting. But if you have no opportunity to remove these Plants before the next Spring approach, and it fall out so that you let them there remain another Summer, then the best way is to Cut them off from the Tree, for otherwise they draw too much of the Vigor and Nourishment of it. And.

And if in the Summer towards *July, August, or September*, there happen to spring forth any Branches that may be fitly *Of the laying young Suits.*

laid in such order as I have already shewn; then do it, and they will by the end of *Autumn* have drawn Root, and sometimes prove as good and forward Plants as the other before mentioned: but if after you have laid them the weather be very dry, you must often Water them a little; and you may observe that there cannot many be laid of this kind, *Of watering.* but onely such as grow so, as may be done without much bending; for being now young (I mean of this same Summers growth) and tender, they are very apt to break, as being full of Sap, which makes them brittle; and afterwards, when this natural Humidity is much wasted, they become more tough.

Now if it should happen at any time that you have a mind to lay any older Branch of a Vine-tree in this nature, I mean one of two or three years growth; you must first at the knots, or such other part as you mean to put under Ground, *How to lay older Branches then of one year.* either

either bruise them, or else scrape away the bark in that place even to the firm wood, for otherwise it will not draw sufficient root under two or three years time: but if you go about to move it in such a reasonable space of time, as you do the other layers, it is ten to one but that it will die, and you lose your Labour. And this is all the necessary Instructions I have taken, or that at present I think of concerning this Work. And so I will conclude all, with only adding a few Receipts fit to be known and used upon several occasions.

It is true, that there are many sorts of Vines, either through the nature of the Trees themselves, or by the moisture of the Ground they grow on, affording them over-abundant humidity, or some other innate quality, that are very much subject to bleed or gleet when they are pruned; or especially, if they happen to be either broke or cut, when the Sap is but little ascended, yea, sometimes even to the loss of the Vine, if it be not speedily prevented: which may be done with these things following.

## C H A P. XVIII.

*How to prevent the bleeding or glee-  
ting of Vines, when they are cut  
or wounded.*

**T**Ake hot Ashes, and put  
on the place that glee-  
teth for several times, and it  
will sometimes stay it : Or,

*How to prevent  
the bleeding or  
gleeting of Vinss.*

Take the ordure of a Man, that is dry  
and stiff, and bind it to the place very hard  
with some pack-thread : Or,

Drop on the place that bleedeth some  
melted Brimstone. But if the Glee-ting do  
not yet stay, then,

Take the Powder of Bole-armoniack,  
and the white of an Egg; Beat the white  
of the Egg very well, and then put thereto  
the Bole, and Mix them; and bind it fast  
on the place that bleedeth with Flax or  
Linnen-cloth : Or,

Presently sear the place, or Cauterize it  
with a hot Iron, and then put good store of  
Turpentine thereon, and bind it fast with  
a Cloth

a Cloth and a Pack-thread, or some other String.

*How to have Grapes to grow long upon the Vines.*

Do thus : put a Vine-branch through a Basket in *December* ; chuse such a One as is like to bear Grapes ; fill the Basket with Earth, and when the Grapes are ripe, cut off the Branch under the Basket : keep the basket abroad whilst it is warm Weather, and within Doors in cold Weather.

*How to have Grapes to grow long on the Trees.*

*Another way is this, to have them grow long on the Vines.*

Towards cold Weather you may cover with Horse-dung or Flax ( but I think Flax the best ) all the Stalks of the Vine, even to the Bunches of Grapes, covering the Bunches themselves with Straw, or put them into Glasses ; and so you may happen to have Grapes growing on the Vines at or near *Christmas*.

*How*

*How to preserve Bunches of Grapes  
very long.*

When the Grapes are Ripe, and before the Frost hath taken them, in the New-Moon gather as many of the fairest Bunches as you would keep; and having knock-  
*To preserve Bunches of Grapes.*  
 ed some Nails or Hooks into a Box or Chest-lid, with some Thread hang some Bunches of Grapes thereon, so that they touch not one another, and then shut down the Lid or Cover so close that no Air come at them, and set them in a Room wherein is usually kept a Fire and when you would use them, plump them in a little warm Water.

*Another way.*

If you cut a large branch off the Vine, which hath one, two, or three Clusters or Bunches of Grapes growing on it, then each end of the Branch that is so cut off whereon the Bunches grow, thrust into a sound and lasting Apple, and then hang them up in a dry room.

*To preserve Grapes.*

Take the Grapes when they be almost thorow ripe, and cut the stalks off, and stone them in the side; and as fast as you can stone them, strow Sugar on them: You must take to every pound of Grapes three quarters of a pound of Sugar; then take some of the softer Grapes, and wring the Juice of them, and put to every pound of Grapes two spoonfuls of Juice; then set them on the fire, and still fill

*How to pre-  
serve Grapes.*

up the Pan, and shake it round for fear of burning too: then set them on again and when the Sugar is melted, boyl them as fast as you can possibly; and when they look very clear, and the Syrup somewhat thick, they are enough.

*Another way to preserve Grapes.*

Take the clusters or Bunches of Grapes, and stone them as you do *Barberries*; then take a little more Sugar then they weigh, put to it as much Apple-water as will make a Syrup to cover them; then boyl them as  
you



you do Cherries as fast as you can, till the Sirrup be thick; and being cold, pot it. Thus may you preserve Barberries, or *English Currans*, or any kind of Berries.

*How to keep Wine from sowing.*

Tye a piece of very salt Bacon on the inside of your Barrels, so as it touch not the Wine; which will preserve Wine from sowing.

*To keep Claret-wine, or any Wine good nine or ten years.*

At every Vintage draw almost a third part out of the Hoghead, *How to keep Wines long.* and then rowl it upon his Lees, and after fill it up with the best new Wine of the same kind you can get.

*To separate Water from Wine.*

To separate Water from Wine, put into the Vessel of Wine melted Allum, and after stopping the mouth of the said Vessel with a Sponge drenched in Oyl, turn the mouth of the Vessel so stopped down-wards,  
F. 2. and:

and so the Water only will come forth:  
Or,

Cause a Vessel of Ivy-wood to be made, and put therein such quantity of Wine as it will be able to hold; the Water will come forth presently, and the Wine will abide pure and neat.

Some do boyl the Wine upon the fire so long, until the third part be consumed, and the rest they use soon after.

*How to make Spirit of Wine.*

This, of all Vegetables, is the most precious thing, and also the truest of all Cordials. And is thus made:

*How to make Spirit of Wine.* Take of good White, Claret-wine, or Sack, which is not sower nor musty, or otherwise corrupt, that quantity which may serve to fill the Vessel wherein you make your Distillation to a third part; then put on the Head, furnished with the Nose or Pipe, and so make your Distillation first in Ashes, drawing about a third part from the whole; as for Example, six or eight Pints out of four and twenty: then Still it again in B. M. drawing a third part, which

which is two Pints; so that the oftner you Still it the less Liquor you have, but the more strong: some use to rectifie it seven times.

*How to make good Vinegar.*

Take as much Wine as you see good, either White or Red, and cast into it Salt, Pepper, and sower Leaven, mingled together; afterwards heat red-hot some Tyle or Gad of Steel, and put it hot into the Wine: Or,

In like manner a Radish-root, a Beet-root, or a shive of Barley-bread new baked put in Wine; and it being set forth in a Glass in the Sun, or in the Chimney-corner to the heat of the Fire, will make good Vinegar in a short time: which you may alter as you please, by infusing therein the Leaves of red Roses or Elder, or put in the Juyce of Mints and Centry.

*To make Vinegar of your corrupted Wines.*

Take your marred Wine and boyl it, and take away all the Scum that riseth in boyling. Thus let it continue on the

Fire till it be boyled away one third part; then put it up into a Vessel wherein hath been Vinegar, putting thereto some Chervile; cover the Vessel in such sort, that there get no Air into it, and in short time it will prove good and strong Vinegar.

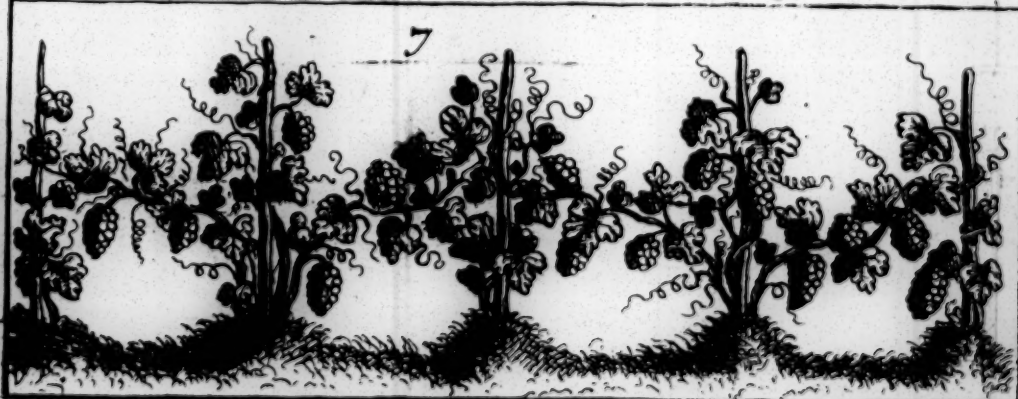
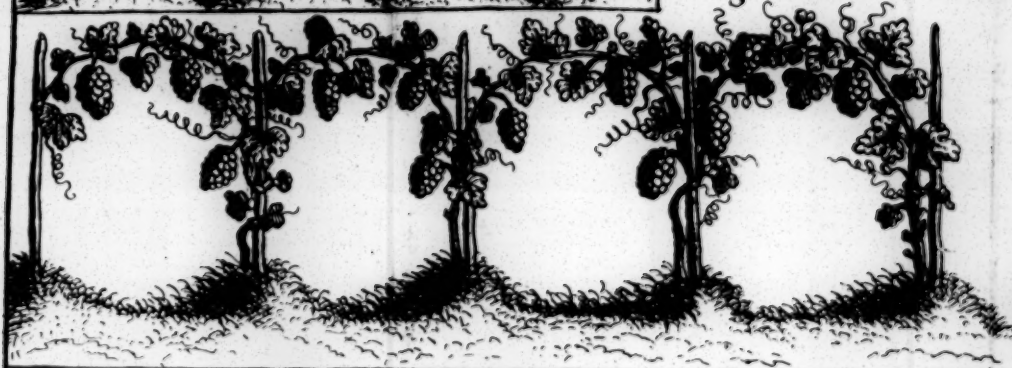
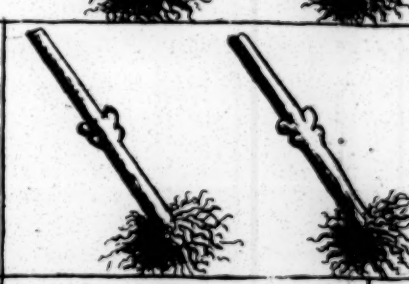
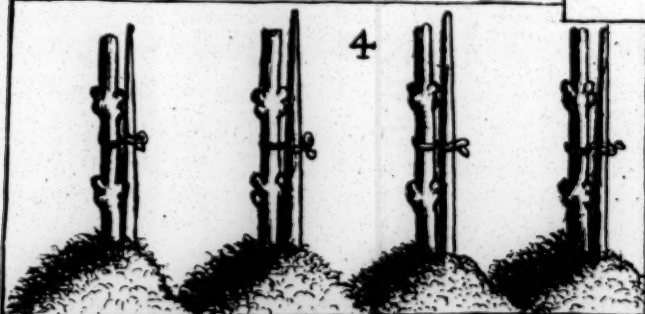
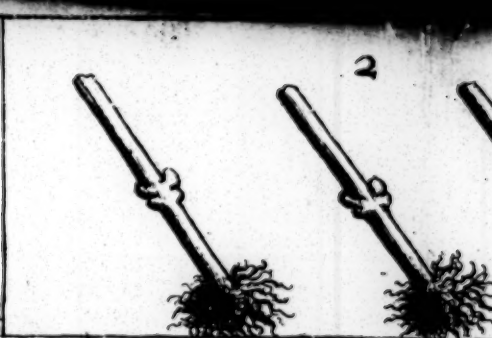
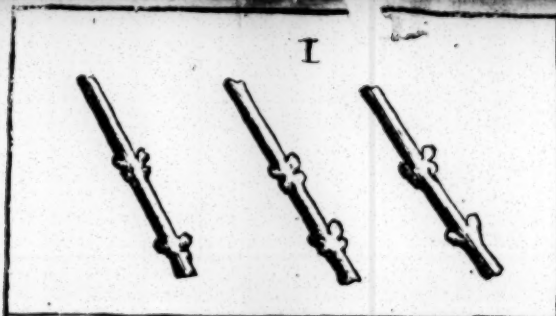
*To make Verjuyce of Grapes.*

*How to make  
Verjuyce.*

Take of your Grapes before they be quite ripe, as many as you please, and bruise them; for the which purpose the Rowlers must be set somewhat closer together than for the bruising of your ripe Grapes: Now being thus bruised, press out the Juycce as you did the other for making Wine, and then put this Juycce into some Vessel, that you may be sure to fill it therewith; and then let it stand to settle, and work a pretty while, always filling it up as it worketh out; with some of the same reserved for that purpose; and in a little time it will become a very good Grape-Verjuyce; which for many uses is more precious than Wine, especially for the making of Sawces, and most especially for the dressing of Fish, for which purpose I know no better  
Liquor

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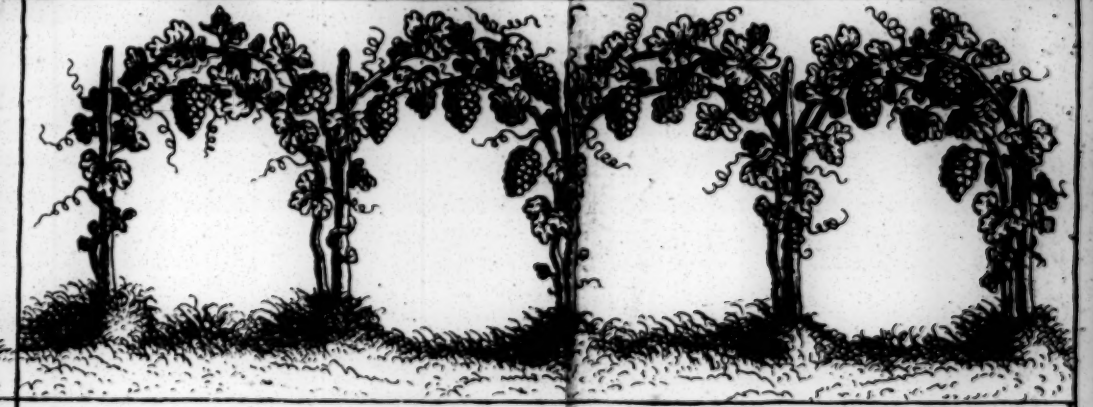
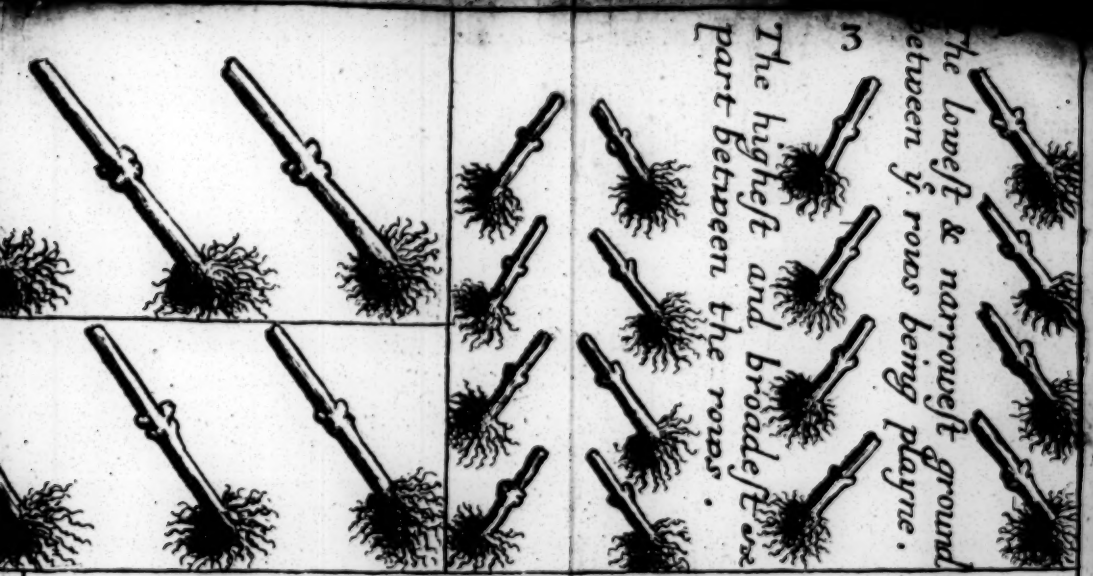
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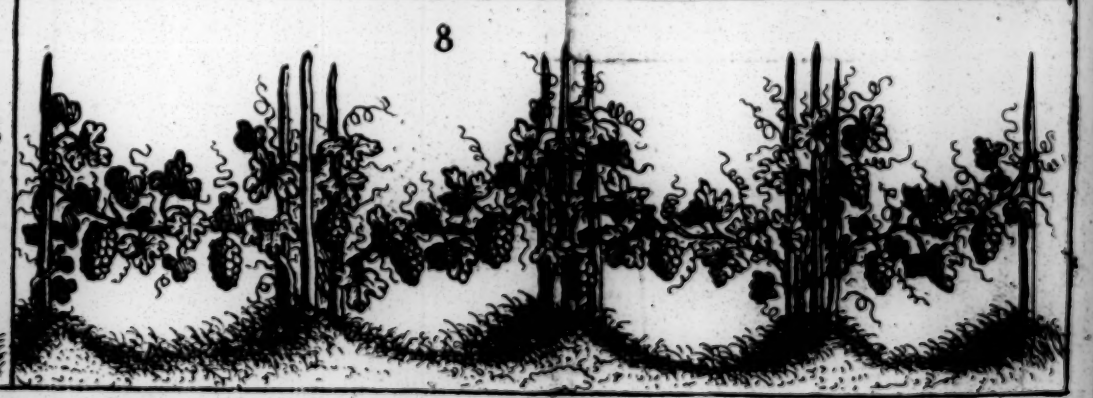
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Liquor than this; it doth quicken the Appetite, and corroborate the principal Ventricle or Stomach, thereby causing our Meat and Drink to seem more savory and delightful.

Thus may you do, if it fall out so, that by reason of Cold or Wet your latter Vintage come not to such Maturity as to make Wine, or that you have any Grapes that grow in the Shade, by reason of some Interposition between the Sun and them, that it is impossible ever they should come to be ripe enough for to make good Wine; in such Cases you may make Verjuyce of them, as I have even now shewed.

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*F I N I S.*

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at the *Green Dragon* with-  
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